Main dishes / England

Fish and chips



Cod in beer batter with twice-fried chips. The batter lives on cold and on the gas in the beer.

Time 60 min **Servings** 4

What you'll need.

- ☐ 800 g Cod fillet — in 200 g pieces
- ☐ 200 g Plain flour
- ☐ 300 ml Lager — ice cold
- ☐ 1.5 l Oil for frying
- ☐ Salt — to taste
- ☐ 1 kg Potatoes — in 1.5 cm batons
- ☐ 50 g Cornflour
- ☐ 1 tsp Baking powder
- ☐ Malt vinegar — to taste

Let's make it.

01 Rinse the cut potatoes of their starch, dry them thoroughly and fry at 140 °C for six minutes. They should turn soft but stay pale. Set them aside to cool.

02 Mix the flour, cornflour and baking powder. Pour in the ice-cold beer and whisk only a few strokes — lumps are fine, an over-mixed batter turns tough.

03 Dry the fish, dust it in plain flour and shake off the excess. Without that the batter slides off in the oil.

04 Heat the oil to 190 °C. Dip the fish, let the excess run off and lower it in, holding it for a couple of seconds so it does not stick to the bottom. Fry six minutes.

05 Lift the fish out and finish the chips in the same oil for three minutes, until gold. Salt them at once, while hot.

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