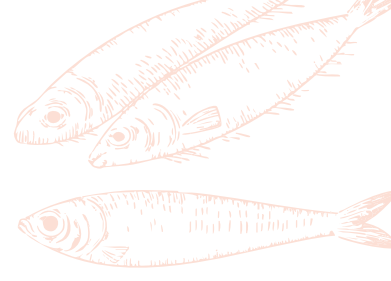


BEER-BATTERED FISH & CHIPS

Serves 4



INGREDIENTS:

- ☐ Vegetable oil for frying
- ☐ 4 x 250g Hake fillets
- ☐ Salt and ground white pepper to taste
- ☐ 1 cup All-purpose flour
- ☐ ½ tsp Paprika
- ☐ ½ tsp Garlic salt
- ☐ 1 Extra large egg, beaten
- ☐ 360 ml Lager (beer)
- ☐ 1 Onion, sliced into thin rings

METHOD:

01. Heat the oil in a deep fryer to 185 degrees.
02. Pat the fish dry and season lightly with salt and pepper.
03. Mix together the flour and spices, stir in the beaten egg and mix in the beer to form a smooth batter.
04. Dip the Hake Fillets into the batter and drop them into the hot oil a few pieces at a time and cook until crisp and golden.
05. Serve the battered fish with onion rings, chips, and a green salad. Garnish wedge of freshly cut lemon.