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Beer Batter Cod

Ingredients

6 fillets of Cod (or fish of your choice)
6 tsp cornstarch
Pinch of salt and pepper
BATTER
1 1/2 can (or less) of beer – your choice
4 tbsp plain flour
4 tbsp rice flour
4 tbsp self-raising flour
1/4 tsp coriander
1/4 tsp turmeric
1/4 tsp cumin
1/4 tsp fenugreek
1/4 tsp chili powder
Pinch of salt and pepper
Oil to fry

Preparation

- 1 After you have washed the fish fillets, pat it dry paper towels and coat it well on both sides with cornstarch and a little salt and pepper.
- 2 Then keep aside.
- 3 In a large bowl, mix the rest of the ingredients to make the beer batter.
- 4 Mix well so there are no lumps.
- 5 At the side, heat a lot of oil in a large deep pan on medium heat.
- 6 Dip the fish into the batter and place in the hot oil for deep frying.
- 7 Deep fry the fish till golden brown and crispy.
- 8 Squeeze some lemon on top before serving with French fries or potato wedges and tartare sauce.

Cooks Note
