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*by ewfood*

## Beer Batter Cod

## Ingredients

6 fillets of Cod (or fish of your choice)  
6 tsp cornstarch  
Pinch of salt and pepper  
<em><strong>BATTER</strong></em>  
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

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