



MONTHLY RECIPE - JANUARY 2017

Shibden Fish in Beer Batter



Ingredients

125g flour
Teaspoon of baking powder
1/2 teaspoon salt
230ml ale
4 Haddock/Cod fillets
300ml vegetable oil or rapeseed oil
Salt & pepper

Method

Mix the flour, baking powder, salt and beer in a bowl, stirring until a smooth batter is formed and leave in the fridge for a couple of hours.

Remove from the fridge and lightly rewhisk. Dip fish fillets in seasoned flour and then the batter mix before placing in to hot vegetable oil (175C) taking great care when placing fish into frying pan and fry for 2 minutes until the batter is crispy and brown all over. Cook only one piece at a time, so you don't overcrowd the pan. Remove fish and place on a piece of kitchen paper to drain before serving.

Season with salt, pepper & vinegar.

Enjoy!

Darren Parkinson, Head Chef