



Beer Battered Fish with Homemade Chips

Create your own beer battered fish with chips using our ethical and sustainable fish

Serves: 2

Prepare: 15 Minutes

Cook: 20 Minutes

Difficulty: Easy

Ingredients

For The Fish

- [200g haddock fillets](#)
- 100g plain flour
- 1tsp baking powder
- 1tsp lemon & pepper crust
- 1tsp salt
- 1tsp pepper
- 150ml cold beer (alternatively, you can use soda water)
- lemons (to garnish)

For The Chips

- 3 potatoes
- oil
- 1tsp salt
- 1tsp pepper

Method

1. Preheat oven to 200°C/ 180°C fan
2. Slice the potatoes up however you like your chips and lay out on a baking tray. Add oil, salt and pepper and place in the oven for 20-25 minutes or until golden and crisp
3. Remove your fish from the fridge and bring to room temperature, dab dry with some kitchen towel
4. Mix the flour, salt, pepper, lemon and pepper crust and baking powder in a bowl. Slowly whisk in the beer or soda water
5. Pour the oil into a deep pan or wok, you want enough oil in there to cover the fish completely, bring to a high heat
6. Cover the fish in a little flour then the batter, carefully add it to the oil and cook for 4-5 minutes (turn halfway through) or until golden and cooked through
7. Remove from the oil and lay the fish onto some paper towel to remove any excess oil
8. Serve with your homemade chips and a slice of lemon (plus tartare sauce and mushy peas for the ultimate plateful)