

Fish and Chips

Authentic British fish and chips with crispy beer batter and double-fried chips. Ready in 45 minutes with our step-by-step recipe guide.

30 min

PREP

15 min

COOK

45 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup flour
- 1 tsp baking powder
- 1 tsp salt
- 1 cup beer
- 1 lb fish
- 4 potato
- 2 cup sunflower oil

Instructions

1 Prepare Equipment and Oil

Preheat oven to 93°C (200°F) to keep finished food warm. Heat 2 cups oil in a heavy-bottomed pot or deep fryer to 163°C (325°F), using a thermometer to monitor temperature.

2 First Fry the Potatoes

Cut the 4 large potatoes into thick chips about 1.2cm (½ inch) wide. Pat completely dry with paper towels. Fry the chips in small batches at 163°C (325°F) for 2-3 minutes until pale and tender but not browned. Remove with a slotted spoon and drain on a wire rack.

3 Make the Beer Batter

Whisk together 1 cup flour, 1 teaspoon baking powder, and 1 teaspoon salt in a large bowl. Gradually pour in 1 cup cold beer while whisking continuously until you have a smooth batter with the consistency of thick cream.

4 **Second Fry the Chips**

Increase oil temperature to 190°C (375°F). Fry the pre-cooked chips again in small batches for 2-3 minutes until golden brown and crispy. Transfer to a baking sheet lined with paper towels, season with salt, and keep warm in the oven.

5 **Prepare the Fish**

Pat the 1 lb fish fillets completely dry with paper towels and cut into 4 serving portions. Place remaining flour in a shallow dish for dredging.

6 **Batter and Fry the Fish**

Ensure oil temperature is at 175°C (350°F). Dredge each fish piece thoroughly in flour, shaking off excess, then immediately dip into the beer batter, allowing excess to drip off.

7 Carefully lower the battered fish into the hot oil and fry for 4-5 minutes until the batter is golden brown and crispy, and the fish flakes easily when tested with a fork. Remove with a slotted spoon and drain briefly on paper towels.

8 Serve the fish immediately alongside the warm chips with malt vinegar and lemon wedges.

Tips

Use ice-cold beer and chilled flour for the lightest, crispiest batter – the temperature contrast creates better texture.

Soak cut potatoes in cold water for 30 minutes to remove excess starch, then dry thoroughly with paper towels before frying.

Maintain accurate oil temperature using a thermometer – 325°F for first chip frying, 375°F for second frying and fish.

Don't overcrowd the fryer as this lowers oil temperature and creates soggy, greasy results.

Make batter just before use and don't let it sit, as resting makes it heavy and dense.

Pat fish completely dry with paper towels before dredging in flour to ensure better batter adhesion.

Serve immediately after cooking as fish and chips lose crispiness quickly once cooled.

For beer-free batter, substitute ice-cold sparkling water or club soda for similar light texture.