

Engiliz Fish and Chips

Authentic British fish and chips recipe with beer batter and double-fried chips. Crispy cod or haddock with golden fries in 45 minutes.

30	15	45	4	Easy
HAZIRLIK DK	PIRME DK	TOPLAM DK	PORSIYON	ZORLUK

Engiliz Fish and Chips

Malzemeler

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

Yapılı???

- Prepare oil and oven**

Preheat oven to 100°C (200°F) to keep cooked items warm. Heat 2 cups vegetable oil in a deep heavy-bottomed pot or deep fryer to 160°C (320°F).
- Prepare potatoes**

Cut 1 pound potatoes into thick chips about 1/2 inch wide. Rinse in cold water and pat completely dry with paper towels.
- First fry chips**

Fry potato chips in small batches for 3-4 minutes until they just begin to soften but remain pale. Remove with slotted spoon and drain on paper towels.
- Make beer batter**

Whisk together 1 cup flour, 1 teaspoon baking powder, and 1 teaspoon salt in a large bowl. Gradually whisk in 1 cup cold beer until smooth with no lumps - batter should coat the back of a spoon.
- Prepare fish**

Pat 4 fish fillets completely dry with paper towels. Cut into serving-size portions if needed and dust lightly with flour from remaining ingredients, shaking off excess.
- Second fry chips**

Increase oil temperature to 190°C (375°F). Fry pre-cooked chips in batches for 2-3 minutes until golden brown and crispy. Season with salt and keep warm in oven.

7 Fry fish

Maintain oil at 180°C (350°F). Dip each floured fish piece into beer batter, letting excess drip off. Carefully lower into oil and fry for 4-6 minutes until deep golden brown and fish flakes easily.

8 Serve

Remove fish with slotted spoon and drain briefly on paper towels. Serve immediately with hot chips and traditional accompaniments like malt vinegar and mushy peas.

?puçlar?

Keep all batter ingredients cold, including the flour. Store flour in the refrigerator before use for the crispiest results.

Pat fish fillets completely dry with paper towels before coating to ensure the batter adheres properly.

Don't overcrowd the fryer or pan – cook fish in batches to maintain oil temperature and prevent sticking.

Use a thermometer to monitor oil temperature accurately. Too hot and the outside burns before the inside cooks; too cool and the food absorbs oil.

Dust fish lightly with flour before dipping in batter for better adhesion and extra crispiness.

Make batter just before use – letting it sit makes it heavy and dense.

Drain fried fish on a wire rack rather than paper towels to prevent the bottom from getting soggy.

Season chips immediately after the second fry while they're still hot so the salt adheres better.