Three-Flour Beer Batter

Equal weights of three flours give this beer batter a light, crisp shell.



COATS ABOUT 400 G FISH / DEEP PAN, RACK AND THERMOMETER

Prep 10 min · Rest 30 min · Fry 10–15 min

Ingredients

34 g each self-raising flour, plain flour and maize cornflour

A pinch of fine salt and 10 ml neutral oil for the batter

150 ml cold lager and up to 60 ml cold soda water

400 g boneless white fish fillet, such as ling, cut into strips about 2 cm thick

2 tablespoons plain flour for dusting, plus neutral oil for frying

In the kitchen

1. Mix

Whisk the flours with lager, half the soda water and the oil. Rest cold for 30 minutes.

2. Dip

Thin the batter as needed. Dry the fish, dust in flour and dip each strip.

3. Fry

Fry in small batches at 180°C, until crisp and 63°C inside. Drain on a rack.

KOOK'S SECRET

Shake the dusting flour off well. A thin veil gives the wet batter something to grip.

Three-Flour Beer Batter

The full method

01 **Mix the batter**
Whisk the three flours and salt together. Mix the lager, 30 ml soda water and 10 ml oil in a jug. Whisk them into the flours just until smooth. Cover and rest in the fridge for 30 minutes.

02 **Check the coating**
Pat the fish dry. Test the batter on a spoon. It should leave a thin, even coat. If it sits in a thick lump, whisk in the reserved soda water a teaspoon at a time.

03 **Heat the oil**
Put a rack over a tray. Heat about 4 cm oil in a deep, heavy pan to 180°C, keeping the pan no more than one-third full. Toss the fish lightly in the extra flour and shake off the surplus.

04 **Dip and fry**
Dip a few strips in the batter. Let the excess drip off, then lower each piece gently into the oil. Fry for 3–5 minutes, turning once, until golden and at least 63°C in the thickest piece.

05 **Serve crisp**
Lift onto the rack with a slotted spoon. Let the oil return to 180°C before frying the next batch. Serve as soon as it drains. Discard batter that has touched raw fish.

FROM MARK'S KITCHEN

Rest the fried fish on a rack with space between the pieces so steam can escape from underneath.