



Yearling Battered Haddock

Serves 1

Ingredients

- 30 gram all-purpose flour ((auto-linked, score 1.00, 30gram! 0.0661lb))
- 2 gram baking powder
- 0.5 gram black pepper
- 60 milliliter cold lager beer
- 15 gram cornstarch
- 170 gram haddock fillet
- 1 unit lemon wedge
- 15 milliliter malt vinegar
- 200 gram potato
- 1 gram salt
- 500 milliliter vegetable oil

Instructions

1. Preheat vegetable oil in a deep fryer or large pot to 375°F (190°C).
2. In a bowl, whisk together flour, cornstarch, baking powder, salt, and pepper.
3. Gradually whisk in the cold lager beer until a smooth batter forms.
4. Pat haddock fillet dry, then dip into the batter, ensuring it's fully coated.
5. Carefully place the battered haddock into the hot oil and fry for 5-7 minutes, until golden brown and cooked through.
6. While fish fries, cut potato into chips and fry until golden brown and tender.
7. Remove fish and chips, drain on paper towels, and season with extra salt if desired.
8. Serve immediately with malt vinegar and a lemon wedge.