



Beer Battered Fish & Chips with Homemade Tartar Sauce

Overview

Difficulty Easy
Servings 4
Preparation Time 40 mins
Cooking Time 20 mins

Ingredients

Tartar Sauce

- 5 Egg Yolks
- 400ml Salad Oil
- ½ Tablespoon Salt
- ½ Tablespoon Pepper
- ½ Tablespoon Sugar
- 2 Tablespoons White Wine Vinegar
- ½ Lemon
- ½ Tablespoon White Pepper Powder
- 4 Gherkins - Chopped
- 1 Tablespoon Capers - Chopped
- 2 Shallots - Chopped

Beer Batter

- 200g Flour
- 30g Baking Powder
- 300g Beer
- 1 Egg

Fish & Chips

- 600g Fish Fillet - Seabass/ Snapper/ Sole
- 400g Sweet Potato Fries/ Frozen French Fries - Frozen
- 10g Salt
- 10g Cracked Black Pepper
- 100ml Beer
- 800ml Oil
- To Garnish Parsley - Chopped
- To Garnish Cracked Black Pepper
- To Garnish 2 Slices of Lemon

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