

Potholer Battered Fish

Serves 4.

Ingredients

200g plain flour

Salt and freshly ground pepper

Groundnut oil

250ml (half a bottle) Potholer Golden Ale, decanted so as to leave the yeast in the bottle

Mixed fish of your choice – e.g. calamari, fillets of plaice or whiting

Instructions

Sift the flour into a bowl and add two tablespoons of groundnut oil. Gradually whisk in the beer, stopping when you have a batter with the consistency of emulsion paint. Whisk the batter until it is smooth and does not contain any lumps. Season well with salt and pepper. Cover the batter and leave it to rest for 30 minutes.

Heat a good 10cm depth of oil in a heavy-based pan until it reaches 160°C. The fat must be really hot before the fish goes in - if it's not, you will get a soggy result that's also very oily. You can test the temperature of the oil by frying a cube of white bread – oil at the correct temperature will turn it golden brown in 2-3 minutes.

Dip your fish into the batter and lower them into the hot oil. Do this in batches, so that the fish has room in the pan and will not stick together. Fry large pieces of fish for 4-5 minutes, and smaller items, such as calamari, for around 2 minutes, or until golden brown and crisp.

Scoop the pieces of fish out and transfer to a warm dish lined with kitchen paper. Keep the cooked fish warm while you fry the remaining pieces, then serve straight away with chips, peas and tartar sauce or lemon wedges.