



JACKSON

ESTATE

HOME MADE BEER BATTERED FISH AND CHIPS

Serves 6-8.

Wine Paring: Jackson Estate Grey Ghost Sauvignon Blanc.

Ingredients:

- 225g Self Raising flour
- 1 egg lightly whisked
- 375ml chilled corona or any other light lager
- 6 baking potatoes peeled (I like agria)
- Vegetable oil for deep frying
- 8 white fish fillets (120g each)



Method:

Place flour in bowl, add the egg and stir to combine. Gradually whisk in the beer to make a smooth batter and season with S&P.

Cover with glad wrap and place in fridge to rest for 30 mins.

Fill large saucepan with vegetable oil to deep fry.

Cut potatoes into batons. Deep fry in batches 4-5 mins. Drain on plate lined with paper towel and leave at room temperature.

Coat two pieces of fish-one at time –in the batter.

Deep fry 3-4 mins until golden brown. Again drain on plate lined with paper towel. Repeat with remaining fish.

Finish chips off by deep frying again 2-3 mins until crispy.

Serve with lemon wedges, lots of salt and a big glass of Jackson Estate Grey Ghost Sauvignon Blanc.

