



Beer battered Barramundi



Ingredients

112g (3/4 cup) self-rising flour
38g (1/4 cup) cornflour
1 x can of cold beer (VB works well)
110ml (5 1/2 tablespoons) cold soda water
Tablespoon of curry powder
About 800g boneless, skinless fish fillets
About 1/2 cup plain flour
Oil, for deep-frying

Preparation

1. Sift the flours together into a large bowl.
2. Whisk in beer and soda water to form a thin batter.
3. Add ice blocks to the batter and let stand in the refrigerator for about an hour. Stir before using. (The colder the batter the better)
4. Cut fish into bite-sized pieces and toss in 1/4 cup of the flour.
5. Dip floured fish into batter and allow excess to drip away. Deep fry in batches until golden.
6. Serve fish with salad, lemon wedges and mayonnaise.