

## The perfect beer batter, tribute

“This is not the greatest batter in the world, this is a tribute”

There are a few recipes in the world such as Coca Cola, HP Sauce and Heinz Ketchup that are closely guarded secrets; to this list you can add The Narrow Batter recipe.

Matt Robinson, the head chef has assured us he will be taking the “perfect batter” recipe to the grave with him. So we will be providing you with a tribute to the perfect batter, which should fulfil all your Fish and Chip needs at home.

We use Hake at The Narrow because it’s a great alternative to Haddock and Cod, which are subject to over fishing and also it’s local to the British Isles and is very sought after in Europe (especially Spain) where most of the Hake caught in Britain goes.

Batters 5 portions of fish

### Ingredients

165ml full flavoured ale (Adnams, Broadside etc...)  
150ml ice cold sparkling water  
7g baker’s yeast  
125g self-raising flour  
35g rice flour  
Salt to taste

### Method

Place the self-raising and rice flour into a large bowl. Mix the ale and yeast together and whisk into the flour.

Once the mixture is smooth whisk in the sparkling water being careful not to over whisk and therefore losing trapped air. The sparkling water must be ice cold

Leave to rest in the fridge for 10-20 minutes.

Ensure the fish is lightly coated in flour so that the batter sticks to the fish.

The oil should be 190°C. I would always recommend using a deep fat fryer for safety, but if you have to use a pan make sure it is a large one with plenty of room between the level of the oil and the top of the pan. Once the fish goes in, the water in the batter and fish will cause the oil to bubble up and if there is not enough room the pan may overflow.

Ideally you need a thermometer to check the oil temperature, but if you drop a little bit of batter in the oil and it begins to fry and bubble straight away the oil is hot enough. If you don't have hot oil you will get soggy batter.

For a 180g fillet of fish, cooking time is approximately 5-6 mins. To tell if it’s cooked, place a thin metal skewer into the thickest part of the fish for 5 seconds, if it’s hot when you remove it the fish is ready.