

Spicy Beer-Battered Fish

A crunchy and tantalizing main dish with a hint of spice. Perfect for an easy midweek meal.



Main Dish

15 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- Ingredients for 1 person
- 100g white fish fillet
- 2 tbsp beer
- 4 tbsp all-purpose flour
- 1/2 tsp garlic powder
- 1/2 tsp cayenne pepper
- Salt
- Oil, for frying

Steps

- 1 In a bowl, mix together the flour, garlic powder, cayenne pepper and a pinch of salt.
- 2 Pour the beer into the bowl and stir until you form a thick batter.
- 3 Cut the fish fillet into bite-sized cubes.
- 4 Dip the fish cubes into the batter and coat thoroughly.
- 5 Heat some oil in a frying pan over medium heat.
- 6 Once the oil is hot, carefully add the battered fish cubes to the pan and fry until golden and crisp (about 4-5 minutes).
- 7 Serve and enjoy!