

Weekday meals

Fish supper surprise

Serves **4**

Prep Time **20** mins

Cook Time **20** mins



Why use beer to make batter?
We use beer instead of water to create the batter because it gives it a lighter texture as it traps more air. It also creates a crunchier batter and enhances the flavour. The alcohol evaporates during cooking as alcohol boils off at 78°C.

Garth McColgan

Beer Battered Fish and Chips with Mushy Peas

Ingredients

- | | |
|---|---|
| 1 pack of haddock, defrosted and patted dry | 220ml full-bodied lager or ale |
| 2 tins of processed peas | 1 tsp salt |
| ½ onion finely chopped | 1 egg |
| 1 clove of garlic, roughly chopped | Tartare sauce |
| 3 tbsp of white wine vinegar | Oil for frying |
| 150g self-raising flour | 6 rooster potatoes cut into wedges with skin on |

Method

- Season the potatoes with salt and pepper and toss in sunflower oil. Place on a baking tray and cook at 220°C for 20 minutes.
- Simmer the peas in 1 pint of boiling water for 20 minutes. While they are cooking, gently fry the onion and garlic until soft, about 6 minutes.
- Add the vinegar to the onion/garlic mix and add the peas when ready. Season with freshly ground black pepper. Taste and add more salt or vinegar to your liking.
- Separate the egg, whisk the egg white until fluffy. To make the batter, place the flour, salt, egg yolk and beer in a bowl and whisk until smooth. Fold in the egg white.
- Dust the fish with flour and coat in the batter. Deep fry at 180°C until golden.
- Serve with the potato, some mushy peas, tartare sauce and a wedge of lemon.



Haddock Fillets
€3.99 PER PACK
500g, €7.98 per kg

Processed Peas
29c EACH
300g, drained weight 187g, €1.55 per kg drained

White Wine Vinegar
€1.29 EACH
500ml, €2.58 per litre

Onion
99c EACH
3 pack, 33c each

Garlic
75c EACH
250g, €3.00 per kg

Sainte Etienne Belgian Lager
€1.15 EACH
500ml, €2.30 per litre

Medium Irish Fresh Eggs
99c PER PACK
6 pack, 16.5c each

Self-Raising Flour
72c EACH
2kg, 36c per kg

Tartare Sauce
50c EACH
160g, €3.13 per kg

Rooster Potatoes
4kg, see in store for price*

*Fresh produce prices can vary. Offers available for a limited time only, subject to availability. Please drink responsibly. Permitted hours of sale for alcohol in all Aldi stores are Monday to Saturday 10.30am-10.00pm, Sundays between 12.30pm-10.00pm, Good Friday and Christmas Day closed.