



The Greatest Fish And Chips Recipe On Earth By Heston Blumenthal

Author: Steve Cusato | Not Another Cooking Show

INGREDIENTS

Beer Battered Fish:

- 4 Cod fillets about 4-6 ounces each.
- 300 ml Vodka
- 1 Tablespoon Baking powder
- 200 g AP flour
- 200 g Rice flour
- 1 TBSP Honey
- 300 ml Pilsner or Lager

Thrice Cooked Chips

- 4 Potatoes
- Salt
- Frying oil (enough to fill a large pot a little less than halfway full)

Tartar Sauce

- 1 Cup of Mayo
- 2 Tablespoons Onion, finely minced
- 2 Tablespoons of Capers, chopped
- 3 Cornichon Pickles, finely diced
- 2 Tablespoons of Dijon Mustard
- 1 Teaspoon of Lemon Juice
- Zest of half a lemon
- 1 Tablespoon of Chives, finely diced
- 1 Tablespoon of Malt Vinegar
- Salt and Pepper to taste

Garnish

- Lemon Wedge
- Malt Vinegar in a little misting spray bottle

INSTRUCTIONS

Thrice Cooked Chips

1. Start these first, they take the longest. Cut the potatoes into 3/4 inch thick fries and then rinse under cold water until the excess starch is rinsed off and the water runs clear. Then fill with fresh water, place on a stove, add salt to the pot and bring it up to a gentle boil. If you boil the potatoes too hard they will fall apart. We want to gently and just barely cooked them through until the edges of the potatoes start to tear open. We want them barely staying together when we remove them from the water.
2. Gently strain out the cooked pieces of potatoes and let drain on a wire rack and place them in the refrigerator for at least an hour to dry.
3. After an hour, get a pot of oil that fills no higher than halfway for safety reasons, and preheat it to 270 degrees F or about 130 C and cook those until they just start to barely take on color around the edges. Cook in small

batches for better results. Once all the chips have a dry exterior with some color starting to develop, transfer back to a wire rack and back in the fridge to cool for another hour. You could also wrap them after they are dried or freeze and store them until you're ready to fry today or at a later date. For this recipe, let the fries dry until the fish is done frying.

4. After you've cooked the fish, raise the oil temp just slightly to 360-370, and then begin adding the chips in batches for the final fry. Cook until golden brown, drain on the wire rack, and season with salt. Serve immediately.

Tartar Sauce

1. Chop the onion, pickles, and caper very, very fine, then combine them with the rest of the ingredients. Season to taste. Should be thick but flowing. Let it sit for 30 minutes before serving.

Fish

1. Season the portioned pieces of fish and allow to dry brine in the fridge for about 1 hour. This will firm up the fish and season it throughout.
2. Then make the batter. Combine all the ingredients in a bowl, adding the beer last and waiting to open the beer to preserve its carbonation for the last second. Once the beer is adding, stir to combine until it just comes together. If there are some lumps left, leave them. Wrap and let it hydrate and stay cold in the fridge.
3. After the fish has been in the fridge absorbing that salt for an hour it's ready to fry. Preheat the oil to 350 F or 220 C. Dip the fish into the batter then gently and carefully add the fish to the oil. Once the fish is in the oil and the batter is set, drizzle over a spoonful of the batter atop the surface of the fish back and forth quickly to create this frayed crispy mohawk on top of the fish for some next-level crispy. Then cook the fish until it's beautifully golden brown all over and the fish is cooked through. If the oil is the right temp the batter and the fish should cook and be finished at the same time.
4. Serve with the chips, tartar sauce, a lemon wedge and a spritz of malt vinegar.

