



NYAMA CHOMA BEER BATTER FISH & CHIPS



INGREDIENTS

- 1kg hake fish
- 1 cup all-purpose flour
- 1 tbsp Nyama Choma BBQ Spice
- A pinch of salt & pepper
- 1 large egg, lightly beaten
- 1 ½ cups beer
- Oil for frying

METHOD:

- Add oil into a large pot and heat at high a temperature.
- Cut fish into fillets, pat dry with paper towels, and then season with salt and pepper.
- Create the beer batter by whisking together the flour and Nyama Choma BBQ Spice.
- Stir in the lightly beaten egg whilst whisking in the beer until the batter forms without lumps.
- Dip the fish one piece at a time into the batter, then slowly place each into the hot oil.
- Fry for 3 to 4 minutes or until the fish is golden brown.
- Drain on a wire rack and enjoy with fried chips while hot!

