

Crispy Beer-Battered Fish: With Smoky Chipotle Cream & Potato Wedges

Crispy Beer-Battered Fish: The Ultimate Homemade Fish and Chips



OVEN
425°F

TIME
25-30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Beer-Battered Fish: 1 lb (450g) cod fillets (or haddock), cut into strips
1 cup (120g) all-purpose flour
 $\frac{1}{2}$ cup (60g) cornstarch
1 tsp garlic powder
1 tsp smoked paprika
1 tsp salt
 $\frac{1}{2}$ tsp black pepper
1 cup (240ml) cold lager beer (or sparkling water for a non-alcoholic option)
1 egg (optional, for extra crispiness)
Vegetable oil (for frying)

For the Smoky Chipotle Cream (Drizzle): $\frac{1}{2}$ cup (120ml) sour cream (or Greek yogurt)
1 tbsp chipotle in adobo, minced (adjust for heat)
1 tbsp lime juice
1 tsp honey (or maple syrup)
 $\frac{1}{2}$ tsp smoked paprika
Salt to taste

For the Sour Cream Potato Wedges: 2 large russet potatoes, cut into wedges
2 tbsp olive oil
1 tsp onion powder
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ cup (120ml) sour cream
1 tbsp chopped fresh chives

1 tsp lemon zest

Swaps & Notes:

Fish: Any firm white fish like haddock, pollock, or tilapia will work well.

Beer: The colder the beer, the better the batter! A light lager works best, as it won't add too much flavor. For a non-alcoholic version, use cold sparkling water.

Chipotle in Adobo: This ingredient adds a wonderful smoky heat. If you can't find it, a pinch of cayenne pepper and smoked paprika can be a decent substitute for the heat and smoky flavor.

Potato Wedges: Sweet potatoes can also be used for a slightly sweeter, healthier alternative. Just adjust the roasting time.

Oil: Use an oil with a high smoke point, like vegetable, canola, or peanut oil.

DIRECTIONS

1. Prep the : Potato Wedges: Preheat your oven to 425°F (220°C).
2. In a large bowl, toss the potato wedges with olive oil, garlic powder, onion powder, salt, and pepper until evenly coated.
3. Spread the wedges in a single layer on a baking sheet. Roast for 25-30 minutes, flipping halfway through, until they are golden brown and crispy on the outside.
4. While the potatoes are roasting, mix together the sour cream, chopped chives, and lemon zest in a small bowl. Set aside for dipping.
5. Make the : Smoky Chipotle Cream: In a separate bowl, whisk together the sour cream, minced chipotle in adobo, lime juice, honey, smoked paprika, and a pinch of salt until smooth.
6. If the cream is too thick, add a small splash of water to reach a drizzleable consistency.
7. Fry the : Beer-Battered Fish: In a deep pot or Dutch oven, heat about 2 inches of vegetable oil to 375°F (190°C). Use a thermometer to ensure the temperature is accurate.
8. While the oil heats, make the batter. In a medium bowl, whisk together the flour, cornstarch, garlic powder, smoked paprika, salt, and pepper.
9. Gradually pour in the cold beer (and the optional egg), whisking until the batter is smooth with a consistency similar to pancake batter. Do not overmix.
10. Pat the fish strips completely dry. Dip each strip into the batter, allowing any excess to drip off.
11. Carefully place the battered fish strips into the hot oil, frying in batches to avoid overcrowding the pan.

Fry for 3-4 minutes per side, or until golden brown and crispy.

12. Use a slotted spoon to transfer the fried fish to a wire rack set over a baking sheet to drain the excess oil. This is key for keeping the fish crispy.
13. Serve: Drizzle the warm, crispy fish with the smoky chipotle cream.
14. Serve immediately with the roasted potato wedges and the herbed sour cream dip on the side.
15. Garnish with a sprinkle of extra chives if you like.

SWAPS & NOTES

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Beer: The colder the beer, the better the batter!

A light lager works best, as it won't add too much flavor.

For a non-alcoholic version, use cold sparkling water.

TIPS FOR SUCCESS

Keep the Batter Cold: A cold batter hitting hot oil is what creates that beautiful, airy crispiness.

Keep your beer in the freezer for 10-15 minutes before mixing.

Oil Temperature is Crucial: Use a kitchen thermometer to monitor the oil temperature.

If it's too cool, the fish will be greasy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-beer-battered-fish-with-smoky-chipotle-cream-potato-wedges/>