



QCL SIGNATURE BELL RINGER FISH + CHIPS

MATERIALS

BATTER | *Yields 2 Litres*

Cornstarch | 445g

Rice Flour | 400g

Baking Soda | 45g

Kosher Salt | 5g

White Pepper | 2.5g

Sparkling Water | 900g

Fish of Choice | In 2-3oz Portions

METHOD

1. Mix all dry ingredients
2. Mix all wet ingredients, separately
3. Add wet ingredients to dry. Do not over mix
4. Take 2-3oz portion of fish of choice, pat dry.
5. Lightly coat fish with additional cornstarch (not called in above recipe)
6. Dredge fish in batter and let excess drip off
7. Fry at 350F until golden brown and enjoy