

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Beer-Batter Fish & Chips
 Menu Category: Baskets
 Effective Date: 1-Jan-22
 Work Station: Deep Fry
 Cook Time: 8 minutes



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients				
Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications	
1	Deep Fryer	Set @ 350F degrees	1	Cod Loin	3 each	Pre-cut 2oz cod loin pieces
2	Tongs	SS Serving Tongs (3)	2	Seasoned Flour	1oz WT	Prep Recipe
3	Ladle	1oz Ladle	3	Beer Batter	3oz FL	Prep Recipe
4	Waxed Paper	2 Sheets - 12" x 12"	4	Tartar Sauce	2oz FL	
5	Metal Basket	Oval	5	Fries	6oz WT	Raw Weight
6	Disher	#8 Grey Handle	6	Lemon Wedge	1 each	Prep Recipe
7	Ramekin	2-1/2oz ramekin	7	Coleslaw	4oz WT	Prep Recipe
8	Ramekin	4oz ramekin				

Preparation Instructions

- Using tongs, roll pre-cut 2oz cod pieces into seasoned flour. Drop cod pieces into beer batter and coat evenly.
- Using a separate tong, place cod pieces into deep fryer oil one at a time and cook approximately 2 minutes. Transfer cod into fryer basket at approximately 2 minutes into cooking process and continue to fry until golden brown. Total cook time is approximately 3-4 minutes.
- Prepare fries while cod is frying.
- When cod is golden brown, lift basket from oil and allow to drain excess oil for 5 seconds.
- Using a 4oz disher, fill 4oz ramekin with coleslaw.
- Using a 1oz ladle, ladle 2oz tartar sauce into 2-1/2oz ramekin.
- Line metal basket with waxed paper.
- Place fries inside the basket. Place cod next to fries as shown in photo.
- Place ramekin of tartar sauce and coleslaw in the basket as shown in photo.
- Place lemon wedge in basket as shown in photo.

Critical Sensitivities

Storage / Holding Procedures

1		1	
2		2	
3		3	
4		4	