

Fish and Chips

Serves: 1

Prep time: 5 Minutes

Cooking time: 10 Minutes

Ingredients:

- 1 large potato, peeled and cut into chips
- 1 fillet of fish
- oil for deep frying
- ¼ cup S.R. flour
- 3-5 tablespoons soda water or water
- 1-2 tablespoons corn flour
- salt and pepper
- wedge of lemon



Friday night special, always popular

Method:

- Blanch the potato chips in boiling water for 2-3 minutes, drain and dry with paper towel
- Heat the oil to high, test by dropping a chip in to see if it floats
- Cook the chips in medium-hot oil till they turn golden, remove from oil and drain well. Set aside
- Meanwhile gradually add the water to the S.R. flour and stir till it becomes a smooth batter
- Coat the fish fillet with corn flour, salt and pepper on both sides
- Then dip fish into the batter and drain off any excess and slowly add to the hot oil, the fish will float and turn golden when cooked, you may need to turn to cook evenly on both sides
- Drain the fish and place on paper towel to remove any excess fat
- Add the chips back to the oil for 1-2 minutes, then drain well
- Salt and Pepper both fish and chips and serve with wedge of lemon, mayo or aioli