

## CLASSIC FRIED CHIPS AND FISH



**Serving:** 4 - 6

**Cooking Time:** 30 minutes

**Prep Time:** 15 minutes

### INGREDIENTS

- 260g cake flour

- 1 x 375ml tin beer of choice
- Salt and pepper, to taste
- 2kg potatoes, skin on cut into 1cm strips
- 1,6kg skinless fish fillets (such as hake, kingklip, whiting and gurnard)
- Lemon wedges to serve
- Aioli, to serve

## INSTRUCTIONS

Tips: Originally from England, it appears it goes back as early as 1800's.

1. Place 230g of the flour and the beer in a large bowl and season well. Whisk until smooth and lump free. Refrigerate for 30 minutes
2. Put the potatoes in a large bowl and cover with cold water. Drain and pat dry with paper towels
3. Deep-fry the potatoes in small batches until cooked and golden. Remove with a slotted spoon and drain on paper towel. Continue until all the potatoes are done. Do not season at this stage or else the potatoes will go soggy
4. Put the remaining flour, salt and pepper in a large tray and toss to coat the fish. Dip the fish into the batter, holding it up allowing the excess batter to drip off and cook the fish in batches until the fish is cooked and the batter is golden and crispy, for (+/-5 minutes). Drain and serve with the chips, lemon wedges and aioli