

KOTA FISH AND CHIPS



Serving: 4

Cooking Time: 20 min

Prep Time: 30 min

INGREDIENTS

- 2 x crumbed hake fillets

- 2 potatoes, thickly cut
- Onion rings
- 1 larger egg, lightly beaten
- 50g cake flour
- Salt and freshly ground pepper to taste
- 1 onion, sliced into rings
- 1 French baguette, cut diagonally
- 45ml (3 tbsp) mango atchar
- 4 lettuce leaves
- 60ml ($\frac{1}{4}$ cup) cheddar cheese, freshly grated

INSTRUCTIONS

1. Lightly fry the hake fillets until crispy and drain well.
2. Heat enough oil to deep-fry the potatoes until golden and drain. Set aside.
3. For the onion rings, place the egg into a bowl and in another the flour and season. Dip the onion rings individually, first into the egg and then dust into the flour. Use the same hot oil from the chips and gently drop the flour coated onion rings into the hot oil and fry until golden. Drain.
4. Place the bread on a working surface and spread with the mango atchar inside the bread.
5. Sit the rest of the ingredient including the fish, potatoes and onion rings over the atchar. Fold the bread over and slice into four quarters.