

Fish, Chips & Peas

Ingredients

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- 400g fish fillets
- 150g plain flour for batter
 - 200ml lemonade
 - 1 tsp baking powder
 - 500ml oil for frying
- 2 tbsp flour for coating
 - 800g potatoes
 - 200g frozen peas

Method

1. Peel and cut the potatoes into chips.
2. Put into a colander and sit them under running cold water until the water runs clear.
3. Drain and dry the potatoes thoroughly.
4. Heat the oil in a large pan over a medium heat.
5. Put the chips into the hot oil and fry for about 10 minutes until softened but not coloured.
6. Meanwhile pat the fish dry and cut into 2" chunks.
7. Make up the batter by whisking the flour, baking powder and lemonade together till you get a thick batter (like double cream).
8. Add the remaining flour to a dish and put the fish in turning until it's fully coated.
9. Transfer into the batter mix and turn over until it's fully coated.
10. Remove the chips from the oil and drain on kitchen paper.
11. Fry the fish in batches by carefully placing the fish in the oil using a slotted spoon and cook for 3 - 4 minutes until golden brown, turning over if needed.
12. Remove from the pan and drain on kitchen paper.
13. Increase the heat of the oil.
14. Put the chips back in and fry for another 3 - 5 minutes until golden.
15. Drain on kitchen paper.
16. Serve with frozen peas cooked as per the packet instructions.