

Crispy Fish and Chips

Ingredients

- 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

Methods

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