



Fish and chips

Opskrift af V-ZUG Ltd



Tilberedning 30 Min.
Tilberedningstid 30 Min.
Portioner 4

Fish

1 l peanut oil, or frying oil
700 g cod fillets
2 tsp salt
2 tsp pepper
plain flour, for coating the fish

Heat the oil in the wok on level 8.

Cut the cod fillets diagonally into four equal-sized pieces. Mix the salt and pepper and rub into the fish on all sides. Coat the fish in flour.

275 g plain flour
3 tsp baking powder
300 ml beer, cold

Mix the flour and baking powder, add the beer and mix everything together well. Dip the fish in the batter and then deep-fry in the wok until golden brown. Drain well.

Chips

350 g chips

The chips can be deep fried in the same oil as the fish.

Tips

Serve ideally with mushy peas and tartare sauce.

Tilbehør

Wok

