



Fish and chips



Preparation	30 Mins
Cooking time	30 Mins
Portions	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.

Accessories

Wok

