Fish and chips

Recipe by V-ZUG Ltd.



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

Additional information

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