



## FISH & CHIPS WITH TARTARE SAUCE

Serves 2

### Ingredients

<p><b>Fish</b>          veg oil for deep frying          little plain flour          salt &amp; pepper          2 x 200gm fish fillets, boned &amp; skinned</p>	<p><b>Tartare Sauce</b>          200ml mayonnaise          1 tbsp chopped capers          1 tbsp chopped gherkins          1 tbsp each of chopped parsley &amp; dill          1 tbsp Dijon mustard          Juice of ½ lemon          Salt &amp; pepper to taste</p> <p>Combine all the ingredients together and season to taste</p>
<p><b>Batter</b>          225gm self raising flour          300ml cold sparkling water (or lager)</p>	

### Directions

1. Heat the veg oil in the deep fat fryer to 180°C.
2. Lightly season the plain flour with salt and pepper. Dip the fish fillets into the flour, shake off any excess and leave to one side.
3. For the batter, sieve the flour into a bowl and slowly whisk in the sparkling water (or beer) until thick and slightly gluey in texture. Season with salt. Dip the fish fillets in, one at a time to coat well with the batter. If the batter falls off, it is too thick.
4. Place the battered fish in to the deep fat fryer very slowly, a couple of centimetres at a time. If you drop the fish too fast, it will sink straight to the bottom and stick!
5. Allow the fish to cook for 4-5 minutes before turning over and cook until golden brown. This should take 10-12 minutes in total.
6. Once the fish is cooked, drain on kitchen paper.
7. Serve with chips of your choice and Tartare Sauce.