



## Ingredients

**Serves: 4**

**Preparation time: 1 hr+**

**Cooking time: 20-30 minutes**

- 4 Maris Piper or King Edward potatoes
- peeled and cut into chips 115g/4oz self-raising flour
- plus more for dusting 1/2 tsp salt
- 150-175ml(5-6fl oz) chilled sparkling water
- 4 x 175-225g (6-8oz) cod, haddock or any white fish
- Vegetable oil for deep frying salt and freshly ground black pepper
- To serve Mushy peas and lemon wedges

**To serve**

Mushy peas and lemon wedges

## Directions

- Soak the chips in cold water for 25-30 minutes, then dry thoroughly in a tea towel.
- For the batter, sift the flour into a large mixing bowl and stir through the salt. Using a balloon whisk, gradually add the water to make a batter.
- If you can, use a deep fat fryer for safety. If not, use a chip-pan, or large saucepan, and pour enough oil to fill it only one-third full. If you have a cooking thermometer, place it in the oil at this stage. The oil should reach 190C/375F before you add the chips. You can also test the temperature with a cube of

bread; if it browns within 1 minute, the oil is ready for the chips.

- The safest way to lower the chips in is to use a chip-basket, or a slotted spoon if you don't have one. Fry the chips in batches for 4-5 minutes.
- Reheat the oil to 195C/390F, and then fry the chips again for a further 1-2 minutes, watching them closely and removing them from the oil as soon as they turn golden-brown. Transfer the cooked chips to a dish lined with kitchen paper to drain, and keep warm in a low oven whilst you fry the fish.
- Dust the fish with flour to make the batter stick, then dip each piece into the batter and gently lower in to the hot oil. Fry for 5-8 minutes, depending on the thickness of the fish, or until golden-brown and crispy. Remove and drain on kitchen paper. Repeat until all the fish is cooked.
- Season the chips well, then divide between four serving plates. Place the fish alongside, and serve with mushy peas and lemon wedges.