

NAUGHTY MASALA FISH & CHIPS

WHAT YOU'LL NEED:

 **SERVES: 4**

FOR THE FISH:






















- 4 loins of cod
- 4 tbsp lemon juice
- 1 tsp chilli powder
- 1 tsp coriander
- 1 tsp turmeric
- 1 tsp of roasted cumin powder
- 1 tsp of black pepper
- 1 tsp of ground cinnamon
- 1 tbsp of chopped garlic
- 1 tbsp of chopped ginger
- 1 tsp of salt
- 750g of plain flour
- 50g water
- 50g rapeseed oil
- Packet of golden breadcrumbs

FOR THE CHIPS:

- 8 Maris Piper potatoes
- 500ml water
- Bottle of sprayable oil



MAKE IT THE NAUGHTY WAY:

-  Combine the following ingredients in a mixing bowl – lemon juice, chilli powder, coriander, turmeric, cumin powder, black pepper, cinnamon, garlic, ginger and salt.
-  Place the loins of cod into the bowl, cover and place in the fridge overnight to marinate
-  Pour the water into a saucepan and place on the heat to boil
-  Peel the potatoes and cut them into 2cm x 7cm rectangle size chips
-  Place the chips into the boiling water for around 15 minutes or until they appear fluffy
-  Drain the water from the chips
-  Once chips have cooled down, cover and place in the fridge overnight
-  Set the oven to 200 degrees and bring up to temperate
-  Take the chips out of the fridge and lay on a baking tray
-  Spray the chips with the oil, ensuring all are coated
-  Place the chips in the oven and leave to cook for 25 minutes or until golden brown
-  Combine the flour and water in a mixing bowl to make the batter and set aside
-  Open the breadcrumb packet and empty into a bowl, then add a pinch of black pepper and set aside
-  Pour rapeseed oil into a deep-set frying pan on a high heat to warm the oil
-  Take the fish out of the fridge and dip into the batter, ensuring all of the fish has batter on
-  Next, dip the fish into the breadcrumbs mix, once again ensuring all of the fish is covered
-  Place the fish into the oil, ensuring it makes a 'sizzle' noise
-  Shallow fry the fish on each side for 5 minutes or until cooked through
-  Take the cooked fish out of the pan and place on kitchen roll to absorb the excess oil
-  Serve the fish and chips with sliced lemon
-  Served with sliced lemon as garnish and the option to hero Pakistan's heritage by wrapping the fish and chips in newspaper – Enjoy!

