

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:

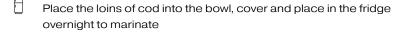
- 8 Maris Piper potatoes
- 500ml water
- Bottle of sprayable oil



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.





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

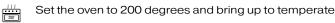


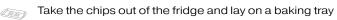
Place the chips into the boiling water for around 15 minutes or until they appear fluffy

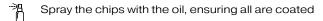


Drain the water from the chips









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

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!

