



FISH & CHIPS WITH MUSHY PEAS AND TARTAR SAUCE

Freezer: 15min – Prep: 30mins – Oven 15 mins – Frying: 12-16 min – Serves 4 –
A little effort

For the fish batter:

200g flour
1 ½ tsp baking powder
275ml cold lager
1 tsp salt
1l sunflower oil

4 skinned cod or haddock fillets (approx. 800g)

For the oven chips:

750g Desiree potatoes
4 tbsp sunflower oil
Malt vinegar, to serve (optional)

For the mushy peas:

600g frozen peas
10g butter
2 tbsp chopped fresh mint
2 tbsp lemon juice

For the tartar sauce:

1 egg yolk
1 tsp mustard
100ml sunflower oil
1 ½ tbsp lemon juice
1 tsp chopped capers
1 tbsp chopped gherkins

1. Start by making the tartar sauce. Put the egg and mustard into a jug and beat with an electric whisk. Slowly add the sunflower oil in a thin, steady stream while beating vigorously. Add the lemon juice, capers and gherkins and season with salt and pepper. Put into a little bowl, cover with cling film and keep in the fridge until needed.

2. Put the flour for the fish batter into the freezer for 15 minutes.
3. Preheat the oven to 220°C. Peel the potatoes and cut into even-sized chunks. Cook in a saucepan with boiling salted water for 3 minutes, drain and put onto a baking tray. Drizzle the potatoes with the sunflower oil and season with salt. Bake for 15-20mins, turning the turning the potatoes at least twice, until golden brown and crisp.
4. Meanwhile, prepare the fish batter. Put the cold flour and the baking powder into a bowl, then add the cold lager while whisking.
5. Heat the sunflower oil in a deep saucepan until a drop of batter sizzles and crisps up straight away. Dip two fish fillets into the batter, making sure they're completely covered, then carefully lower into the hot oil and fry for 6-8 minutes, until golden and crisp. Take out of the fat, put onto a baking tray, cover with foil and put into the hot oven to keep warm. Repeat with the remaining fish fillets.
6. While the fish is frying, prepare the mushy peas. Boil the peas in salted water for 5 minutes, drain and put back into the saucepan. Add the butter, mint and lemon juice and season with salt and pepper. Blend into a mash with a hand blender.
7. For a real authentic taste, serve the fish and chips drizzled with a dash of malt vinegar.

