



RAF ZŠ Letců RAF Nymburk
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The background of the image is a large, solid red circle representing a plate. In the center of the plate is a Union Jack flag, which is slightly wavy as if blowing in the wind. To the left of the plate is a red fork, and to the right is a red knife, both oriented vertically. The text 'FISH AND CHIPS' is written across the bottom of the plate in a large, white, outlined font.

FISH AND CHIPS

INGREDIENTS



WHERE TO BUY



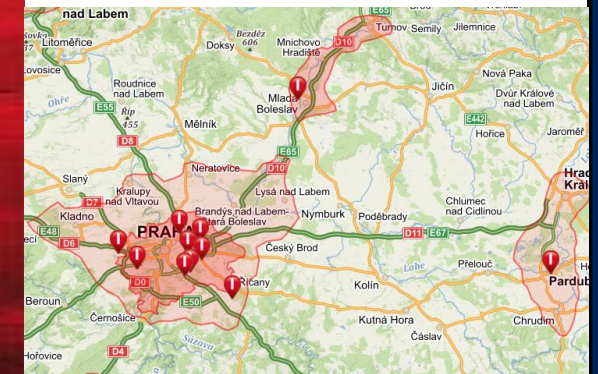
Neděláme rozdíly
v kvalitě potravin značky Iceland.



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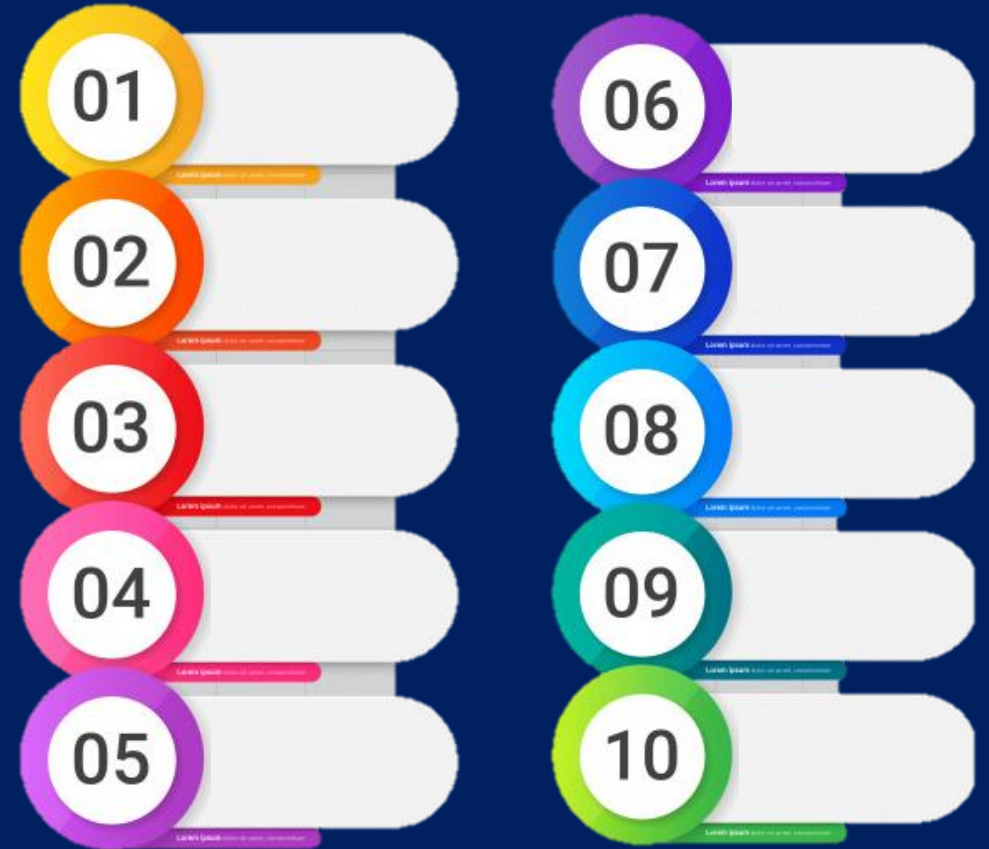


STEPS TO MAKE



Make it in ten steps...

It is easy 😊



STEP ONE



Gather the ingredients.



1

STEP TWO



Set aside 2 tablespoons of flour. In a large, roomy bowl, mix the remaining flour with the cornstarch and baking powder. Season lightly with a tiny pinch of salt and pepper.

2



STEP THREE



Using a fork to whisk continuously, add the beer and the sparkling water to the flour mixture and continue mixing until you have a thick, smooth batter. Place the batter in the fridge to rest for between 30 minutes and 1 hour.

3



STEP FOUR



Lay the fish fillets on a paper towel and pat dry. Season lightly with a little sea salt.



STEP FIVE



Heat the oil in a deep-fat fryer or large, deep saucepan. Cook the chips until golden and crisp. Remove from the oil and drain. Season with salt.



STEP SIX



Place the 2 tablespoons of flour reserved from the batter mix into a shallow bowl. Toss each fish fillet in the flour and shake off any excess.



STEP SEVEN



Dip into the batter, coating the entire fillet.



STEP EIGHT



Check that the oil temperature is still warm.
Carefully lower each fillet into the hot oil. Fry for approximately 8 minutes, or until the batter is crisp and golden, turning the fillets from time to time with a large slotted spoon.



STEP NINE



Once cooked, remove the fillets from the hot oil and drain on paper towels. Sprinkle with salt. Cover with greaseproof paper (parchment paper) and keep hot.



STEP TEN



Serve immediately with the hot fish
accompanied by your favorite condiment.



SUMMARY



Ten steps once again...



1

2



3

















OUR EXPERIENCE







OUR FISH AND CHIPS

