

## **Bite size Fish and Chips**

### **Ingredients:**

1.5 lbs. of deboned Basa steak fish  
4 large potatoes (I have used yellow flesh potatoes which has harder flesh)  
4 table spoon all purpose flour  
1 table spoon corn starch  
Half a table spoon baking powder  
1 tea spoon salt  
Half a tea spoon black pepper  
1 tea spoon ground cumin  
1 tea spoon ground allspice  
Half a tea spoon nut meg  
Half a tea spoon turmeric  
2 table spoon light soya sauce

### **Method:**

First peel the potatoes and cut them into French fries as shown in the video. Then soak them in water for about 15 minutes. This way some of the starch from the potatoes is released in water.

Next take the Basa fish steaks and remove the flesh from the bone and cut them into bite size portions.

Then take a bowl and put 4 table spoons of all purpose flour, 1 table spoon of corn starch, half a table spoon of baking powder, salt, black pepper, cumin powder, allspice, nut meg, turmeric and mix all the dry ingredients. Then add water to it little at a time till the time you get the consistency as shown in the video. Not too thick or thin. The mix should be such that it sticks to the fish.

Then add the 2 table spoon of light soya sauce to the fish and put the fish pieces in the flour mix you prepared. Mix all the fish well and let it sit till the French fries are cooked. After the French fries are cooked dump the bite size fish pieces in hot

oil making sure that every piece is covered proper with the batter. Cook the fish for about 5-6 minutes. This way along with the fish the batter is also cooked well.

When you cook the French fries make sure that they are taken out of water and dried thoroughly. Then fry them in the hot oil for about 10 to eleven minutes. The purpose of drying the potatoes is so when you put them in the hot oil the oil does not overflow from the pot in which you are cooking. Always keep the level of oil in the pot low enough so it does not overflow from the pot and catch fire. After 7-8 minutes you will see the French fries are floating on the surface of the oil. This means that most of the water that was in the potatoes has come out and the French fries are lighter. Cook them for extra 3-4 minutes in the same high heat. This way the fries will become crispy.

Another way to make French fries is to cook them on high heat for about 8 minutes and take them out. Keep them out till you want to eat the dinner. At this time cook the fries in hot oil for about 3 minutes which will make them nice and crispy.

Now enjoy the home made bite size fish and chips with any garnish you prefer.

Good luck.