

Fish & Chips

20–25 Min

Preparation

1. Pour 500 ml of cold water into one bowl, and the Kotányi coating mix into another. Briefly dip each piece of fish into the water, then immediately coat it in the Kotányi mix, pressing it into the fish with your fingers to help it stick better.
2. Heat oil in a pan to 175°C and fry the fish for 5–7 minutes, turning once, until golden brown. Remove and place on a strainer to drain excess oil. (
3. Peel and cut the potatoes into sticks. Bring a pot of water to a boil, add vinegar and potatoes, and cook for about 12 minutes. Drain well.
4. In the same pan used for frying the fish, add half the potatoes and fry at 130°C for about 3 minutes. Transfer to a strainer and let rest for 30 minutes. Repeat with the second half.
5. Reheat the oil to 190°C and fry the first batch of potatoes again for 3–4 minutes until golden and crispy. Drain and season with salt. Repeat with the second batch.
6. Serve the chips with fried fish, a lemon wedge, and tartar sauce.

Ingredients 4 Portions

= Kotányi Produkte

400 g	Hake fillets
1 packet	Crispy breading mix, cheese
	Oil, for frying

For serving:

600 g	Baking potatoes
30 ml	White vinegar
	Salt and pepper
	Tartar sauce, for serving