



Gordon Ramsay's Fish and Chips

- 2/3 cup self-rising flour + additional to coat
- 6 oz white fleshed fish (such as Cod)
- 1 medium egg white
- 1/2 cup or little under half a bottle light beer
- 1 large, waxy potato, peeled
- Sunflower oil
- Salt
- 1 teaspoon curry powder (used twice)
- 1 teaspoon baking powder

For the Tartar Sauce

- 1 tablespoon of gherkins, chopped
- 1/2 cup creme fraiche
- 3/4 cup mayonnaise
- 3/4 shallot diced
- Lemon juice (about 1 teaspoon)
- Hot sauce (optional)

Place oil in a pan set to medium-high heat for frying before assembling ingredients. You do not need a deep pan or pot...a large pan will do. In a bowl whisk together flour, baking soda, curry powder, and beer. Then whisk egg whites till there are stiff peaks and fold into the batter. If it is too heavy add some water. Add a teaspoon of curry powder to dredging flour for more seasoning (optional).

Season fish with salt, then coat with flour. Knock off excess flour and put into batter mixture. Make sure the fish is fully battered and add it to oil.

Once the fish is in, baste the fish with oil. Let first side cook until golden brown and flip. Basting fish with oil on other side. Take the pan on and off oil so that the oil does not get too hot. Fish should be in oil 3-3 1/2 minutes. Once finished, put the fish on a plate with a paper towel and place in a warm oven.

Chop the potato into a square, then chop into tall skinny fries. The skinnier the fry the quicker they will cook. Then roll in paper towel to dry any excess moisture. Add new oil to the pan, then add potatoes to high heat. Once fries are browned, remove from oil on to a paper towel and add salt.

Add all Tartar ingredients together and mix. Add salt to taste and hot sauce if you want heat. Assemble together and enjoy!

Recipe courtesy of Jake Eiserman, Creative Services Designer. Have a recipe you'd like to share? Send it to Ryan at rthompson@maccnet.com.