

Fish & Chips

Chef William Merelle

Serves 4

Chips:

3 3/4 pints (2 liters) canola oil or rice bran oil

2 pounds floury potatoes, like russets, peeled and cut into long french chips

Batter:

1 cup semolina flour

1 cup beer

Salt & pepper

4 / 8 ounce fillets tilapia trout haddock or cod, skin on, and pin bone.

Directions:

Pour all the canola oil into a deep pan or deep fryer, and heat to 300 degrees F.

Blanch the cut potatoes in the oil until soft, but not colored, about 4 minutes. Remove and drain.

Season the fish fillet then marinated them in the beer. Turn up the heat of the oil to 350 degrees F. Pull the fish out of beer, then fold in to the semolina. Fry for a few minutes with the chips until golden brown. Then refry the potatoes for a few minutes until nice and crispy.

Drain oil and serve with your favorite sauce or BBQ dip.

Bon Appetit