



FABULOUS FISH AND CHIPS

Ingredients - For the chips

850g Maris Piper Potatoes, peeled and cut into fat chips
3-4 tbsp goose fat or duck fat

Method

Bring a large pan of salted water to the boil, tip in the chips and boil for eight minutes until they are just starting to 'rough up' at the edges. Drain and place in a single layer on a clean tea-towel. Cover with another clean tea-towel and leave until 40-50 minutes before you need them.

When you are ready to cook the chips, pre-heat the oven to 220°C/fan 200°C/gas 7. Put the fat in a solid roasting tin and place in the oven on a high shelf for about 10 minutes. Once hot, carefully add the chips then cook for 30-40 minutes, turning once, until golden and crispy.

Ingredients - For the fish

650g skinless haddock or cod cut into 4 equal pieces
275ml ice cold lager or fizzy water
250g self raising flour Salt and pepper
1 litre of vegetable oil Plain flour to coat

Method

Place the flour, salt and pepper into a bowl. Whisk in enough liquid so that the consistency is the same as very thick cream.

Heat the oil in a deep saucepan or wok until a drop of batter sizzles and crisps up straight away. Pat the fish dry with kitchen paper, toss it in a little flour, then dip into the batter. Carefully lower each fillet into the hot oil and fry for 6-8 mins until golden and crisp. Using a slotted spoon, lift out the fish, drain on kitchen paper, then sprinkle with salt.

Serve with the chips, a wedge of lemon and some creamy mayonnaise.

BEST EVER CHOCOLATE BROWNIES AND BOOZY CHERRIES

Ingredients - Chocolate brownies

350g golden caster sugar 80g cocoa powder
60g plain flour 1 tsp baking powder
4 large eggs 2 tsp vanilla extract
200g unsalted butter, melted and cooled
200g dark chocolate, roughly chopped

Method

Pre-heat the oven to 160°C/fan 140°C/gas 3.

Line a 22cm square baking tin with greaseproof paper, making sure there is a lip of about 2cm higher than the edge of the tin.

In a large bowl, stir together the sugar, cocoa, flour and baking powder. Mix in the eggs, butter and vanilla and beat together with a wooden spoon. Stir through the chocolate.

Pour into the prepared tin and bake for 40-45 minutes. It will still be a bit wobbly in the middle. Remove from the oven and leave to cool for about 10 minutes, then using the greaseproof paper, carefully lift from the tin and leave on a wire rack until firm enough to cut into squares.

Ingredients - Boozy cherries

1 jar of good quality cherries
2 tbsp Kirsch
2 tbsp caster sugar

Method

Drain the cherries, reserving the liquid.

Put the liquid into a small saucepan together with the sugar and Kirsch. Bring to the boil and reduce until it becomes a syrup. This will take about 20 minutes.

Mix the cherries with the syrup and serve with the warm brownies and thick cream!

Recipes courtesy of Gail Wundke

