

Fried chicken and chips

Ingredients

- 1 & $\frac{1}{2}$ Potatoes
- 1 piece of Chicken
- 2 tablespoons of corn flour
- 1 teaspoon of flour for dusting
- 1 tablespoon self-raising flour
- $\frac{1}{4}$ cup cold fizzy water
- 3 pinches of turmeric powder
- 3 pinches of salt and pepper

Method

1. Peel the potatoes and cut into finger-width chips.
2. Wash and dry the chips. Put them to the side.
3. Pour the oil into a deep, saucepan till half way. Heat the oil until it is shimmering and carefully lower in the chips using a slotted spoon. Fry for 4-5 mins, gently stirring occasionally until golden and crisp. Transfer to kitchen paper to drain.
4. Add the flours and turmeric into a bowl with the salt and pepper, pour over the fizzy water, and mix quickly until everything just comes together to the consistency of double cream - **do not over-mix**.
5. Working quickly, dust the chicken in flour, then dip it in the batter. Shake the excess batter off in the bowl and then dip into the hot oil. Coating. Fry the chicken for about 4 mins, turning once, until deep golden and crisp. Lift onto some kitchen paper to drain for a minute, then serve with the chips, use salt.