

Fried chicken and chips

Ingredients

- 1 -2 Potatoes
- 1 piece of Chicken
- 2 heaped tablespoons of corn 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 quarter 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 flour 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, dip the chicken 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.
6. Assemble the Burger with a roll, lettuce, tomato, cheese, and condiments.
7. Serve with chips (don't forget to salt them)