



We've experimented with battered chips before, not knowing that they are actually a ?Thing? in the West Midlands. So instead of our potterings, here's a more traditional (But Gluten free) version.

Ingredients:-

2 Large Potatoes
1 Egg, beaten
5 tbsp sparkling water
6-7 tbsp Cornflour
A pinch of Baking Powder
1 Tsp of Turmeric

Method:-

- (1) Skin the spuds and cut them into thick chips.
- (2) Parboil in Salted water.
- (3) Drain and allow to cool.
- (4) Fry for a short time at 160c, but not long enough to brown.
- (5) Drain over kitchen paper.
- (6) Mix the batter.
- (7) Dunk in batches and fry until the batter colours and is crispy.

We served ours as part of an all day breakfast. But they will work as a side for any dish, apart from Ice-cream. That might not be a great combination?.

