



Deconstructed Fish 'n' Chips

Lamb's Seasoned® Seashore-Style® Flats topped with beer-battered cod bites, lemon zest, tartar sauce dressing, malt vinegar.

INGREDIENTS

- 10 oz. Lamb's Seasoned® Seashore-Style® Flats (SS102)
- 6 oz./170 g. cod cut into small bites and dredged in beer batter
- 1/2 oz./15 ml. malt vinegar
- 2 oz./60 ml. tartar sauce
- 1/2 - 1 oz./15-30 ml. heavy cream
- Salt and pepper to taste
- 1/2 oz./15 ml. lemon zest

DIRECTIONS

1. Prepare the Lamb Weston® Seashore Flats to manufacturer directions.
2. Fry the fish until golden brown, then gently toss in malt vinegar and add to the fries.
3. Mix the tartar sauce and cream in a bowl until it becomes pourable. Drizzle over the fries and season to taste.
4. Garnish with lemon zest and serve immediately.

Yield

1 portion