



Deconstructed Fish 'n' Chips

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

DIRECTIONS

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

YIELD

1 portion

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