

How to make Fish and chip

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Present To Ms. Netdaw Nilphet

Ingredients

Dolly Fish Fillet

Egg

Crispy flour

Bread crumbs

French fries

Salt

Vegetables to decorate the dish to your liking.

Lemon slice

Knead

Cooking process

First beat 2 chicken wings for dipping the fish fillets

Then the fish is coated with crispy flour and mixed with chicken egg and set aside in breadcrumbs.

Then set the heat high enough, the gas is heated to medium, then fry the fish that are moistened to golden crispy.

Next bring French fries to fry in high heat, flooded with oil to make them crispy yellow. Keep people all over it. Once it has been left, drain the oil. Bring salt and mix well.

After that bring the fried fish and arrange a plate with French fries with vegetables and a side dish. And the lemon slices to squeeze into the fish when eating

Finally the dipping sauce is mixed with tomato sauce, chili sauce, Mongyouness and Japanese shoyu. Or what type you like as you like

