

THE CHIPPY TOUR

CHIPPY

RECIPES

Classic fish and chip shop favourites
— to make at home —



thechippytour.com



Mission Statement for The Chippy Tour

At The Chippy Tour, my mission is to champion the legacy and allure of traditional fish and chip shops across the United Kingdom and beyond. I am dedicated to cultivating a global appreciation for this culinary experience by sharing authentic recipes and stories that celebrate the chip shop's rich heritage.

My goal is to inspire food enthusiasts everywhere to discover the unique flavours and communal joy found in traditional chippies. By providing insights into the artistry behind the fryer, I aim to encourage a deeper understanding and respect for these beloved institutions, prompting more people to explore and support local fish and chip shops.

Through my endeavours, I aspire to preserve the chip shop's tradition and spread its comforting, classic taste to every corner of the world.

As a successful home chef with several bestselling recipe books to my name, I've channelled that expertise into the creation of this book and The Chippy Tour. To spread awareness about the importance of preserving traditional fish and chip shops, I've made this book as affordable as possible, aiming to inspire support and ensure that traditional chippies continue to flourish.

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The Chippy Tour Chippy Recipes

A Culinary Adventure Through Fish and Chip Shop Recipes

Dive into the heart of Britain's beloved culinary tradition with "The Chippy Tour Chippy Recipes" recipe book, your ultimate guide to mastering the art of the perfect fish and chips. From the crispy, golden batter that encases succulently tender fish to a plethora of popular chippy items, this book is a treasure trove of recipes that promises to elevate your cooking game and bring a taste of the finest fish and chip shops into your kitchen.

But "The Chippy Tour Chippy Recipes" is more than just a cookbook; it's an invitation to embark on a journey through the history, techniques, and secrets behind creating the perfect chippy meal. Each page contains delicious recipes.

Are you craving more? The adventure doesn't stop at the book. Visit The Chippy Tour website and YouTube channel for an experience featuring video reviews of fish and chip shops across the country. Discover hidden gems, and join a community of enthusiasts passionate about celebrating and preserving this iconic dish. The website contains blogs and other helpful resources to enrich your culinary exploration.

Whether you're a seasoned cook looking to refine your skills or eager to discover the joys of chippy dishes, "The Chippy Tour Chippy Recipes" book and website offer everything you need to create mouthwatering meals and make lasting memories. So, tie on your apron, heat your fryer, and prepare to embark on a delicious adventure with "The Chippy Tour."

Achieving the distinctive flavour of traditional chip shop batter at home is challenging, mainly because the oil or fat used in chippies has typically cooked a variety of items. This includes fish, sausages, burgers, chips, savouries, fish cakes, and even the odd chocolate bar, contributing to the unique taste. Despite the batter's basic ingredients, nothing matches the chippy experience.

Nonetheless, preparing fish, meats, and chips in various tasty batters at home is certainly a wonderful idea if getting to a chippy for whatever reason is not possible. Cooking at home also helps with dietary preferences and requirements, such as vegetarian, vegan, allergy-friendly, or gluten-free.

Note

These recipes are designed to be adaptable to your personal preferences. I provide recommended amounts for ingredients, but you are encouraged to modify these to suit your taste, for example, by reducing the batter quantity when cooking fewer fillets. I will suggest different ingredients that work well with the same batter. You can season with salt and pepper to your liking, choose the oil or fat you prefer, and select your own cooking method. I've discovered and recommend heating the oil or fat to 190C/370F for optimal deep-frying results.

Throughout this book, you'll find that batter recipes typically require coating the items in flour, followed by a batter before frying. On the other hand, recipes that use breadcrumbs generally involve dredging the items in flour, dipping them in beaten eggs, and coating them in breadcrumbs. This process ensures that the breadcrumbs adhere properly, as the flour and egg create a sticky base that acts like a thin batter.

I have provided measurements in both metric and imperial units, as well as spoon and cup measurements. This accommodates those who use a mix of these units and will help people worldwide.

Pies and pasties are not included in the recipes due to the vast majority of chippies buying them in from reputable suppliers.

Recipes

These recipes can be easily tailored to your tastes. Ingredient quantities are suggested, but feel free to adjust them, such as halving the batter for fewer fillets. The same batter works well with various ingredients, which we'll mention throughout. Seasoning with salt and pepper, choosing your preferred oil, and selecting cooking methods like deep frying or baking are all up to personal preference. I also prefer 180C/370F for deep frying, though you may prefer a different heat setting based on the oil or fat you use.

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F I S H - G L U T E N - F R E E B A T T E R

Ingredients:

- 120g/1 cup rice flour
- 900g/2lb cod/haddock or other white fish fillets (serves four)
- 1 tbsp baking powder
- 1/4 tsp sea salt
- 1/4 tsp ground black pepper
- 30g/4 tbsp cornflour/cornstarch
- 180ml/ 3/4 cup cold water



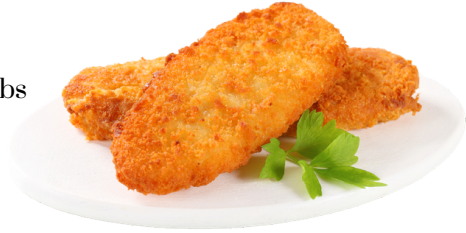
Instructions:

1. Combine flour, cornflour/cornstarch and baking powder in a mixing bowl and blend them using a fork. Gradually pour in the cold water, stirring continuously with a whisk and scraping the bowl's edges until the batter reaches a smooth, thin batter. Add more water if it is too thick.
2. Use a deep frying method of choice. Preheat the oil/fat to 180C/370F. While preheating, use kitchen roll/towel to dry the fillets thoroughly before seasoning with salt and pepper.
3. Coat the fillets in the wet batter before carefully lowering them into the heated oil/fat. Cook until they turn a delightful golden or darker brown. Let the fried fish drain on a rack and serve while still warm.

F I S H - P A N K O - B R E A D E D

Ingredients:

- 60g/ 1/2 cup plain/all-purpose flour
- 900g/2lb
plaice/flounder/dab/turbot/ or other
flat fish, or other white fish fillets
(serves four)
- 200g/2 cups of Panko breadcrumbs
- 1/4 tsp sea salt
- 2 eggs, beaten



Instructions:

1. In a shallow dish, combine the flour, salt, and eggs. Use another dish for the Panko breadcrumbs. Use kitchen roll/towel to dry the fillets thoroughly.
2. First, coat the fish fillets in the flour and egg mixture, then in the Panko, ensuring the breadcrumbs adhere well to each side.
3. Use a deep frying method of choice. Heat the oil/fat to 180C/370F.
4. Carefully lower the coated fish into the heated oil/fat. Cook until they turn a delightful golden brown. Let the fried fish drain on a rack and serve while still warm.

YORKSHIRE FISH CAKE

Ingredients:

- Choose one of the batters created for the fish, opting for a heavy batter, such as beer, rather than soda/sparkling water, vinegar, or tempura
- 8 large potatoes, peeled, sliced, about 5mm/ 1/5 inch thick
- White fish fillet, quite thin at about 1 cm/ 2/5 inch thick, and enough for a single layer the size of the sliced potato
- 60g/ 1/2 cup plain/all-purpose flour for dredging



Instructions:

1. Prepare the batter.
2. If the slices of potato are about 5mm/ 1/5 inch thick, they will be fine raw. If any thicker, parboil the potato slices so they are slightly cooked but still hold firm.
3. Use a deep-frying method of your choice. Heat the oil/fat to 180C/370F.
4. Place a single layer of raw white fish on one of the potato slices and cover the fish with another potato slice.
5. Dredge the potato fish sandwich in the flour.
6. Coat them in the batter and carefully lower them into the hot oil/fat. Remove them once they turn golden brown or until the potato slices are tender but firm and the batter is dark and cooked.
7. Let them drain on a rack and serve while still warm.

CHICKEN PARMO - PART ONE - CHICKEN BREASTS

Ingredients:

- 450g/1 lb chicken breast fillets, sliced width ways thinly (you can also use other meats, tenderising them first)
- 150g/1 1/4 cups plain/all-purpose flour
- 30 ml/2 tbsp milk
- 1 tsp smoked paprika
- 1/4 tsp ground black pepper
- 1/2 tsp onion powder
- 2 eggs, beaten
- 1 tsp garlic powder
- 1/4 tsp cayenne pepper
- 100g/1 cup of white breadcrumbs



Instructions:

1. Combine the flour, garlic powder, smoked paprika, cayenne pepper, onion powder, and pepper in a shallow bowl. In another bowl, combine milk and eggs. Place breadcrumbs in a third dish.
2. Use a deep frying method of choice. Heat the oil/fat to 180C/370F.
3. Dip chicken slices into the flour, beaten egg and milk mixture, and coat with breadcrumbs.
4. Carefully lower the breaded chicken or other choice of tenderised meat into the heated oil/fat. Fry for 3 to 4 minutes or until they turn a dark golden brown. Let them drain on a rack and serve while warm with the sauce in part two.

For best results when combining the breaded meat with the sauce, aim to cook the meat concurrently with preparing the sauce. This ensures that once both components are ready, you can efficiently layer a portion of the sauce over each piece of the cooked breaded meat. Then, top it off with a sprinkle of grated/shredded cheddar cheese. Briefly place it under the grill to melt the cheese. Serve immediately after the cheese has melted.

CHICKEN PARMO - PART TWO - BECHAMEL SAUCE

Ingredients:

- 30g/1 oz butter
- 250ml/1 cup
- Pinch of sea salt and black pepper
- 20g/2 tbsp plain/all-purpose flour
- 1/2 tsp ground nutmeg
- 90g/ 3/4 cup cheddar cheese, grated/shredded



Instructions:

1. Melt the butter in a saucepan over medium heat. Whisk in the flour for about 2 minutes. Gradually add the milk, whisking continuously until very thick and smooth. If not thick enough to stay on top of the breaded meat, add more flour and stir it well.
2. Increase heat to medium-high, bring to a low boil, then simmer on low for 5 minutes, stirring occasionally. Add nutmeg, salt, and pepper, and stir to combine. Adjust seasoning if desired.

The sauce can be refrigerated for up to 5 days.

For best results when combining the breaded meat with the sauce, aim to cook the meat concurrently with preparing the sauce. This ensures that once both components are ready, you can efficiently layer a portion of the sauce over each piece of the cooked breaded meat. Then, top it off with a sprinkle of grated/shredded cheddar cheese. Briefly place it under the grill to melt the cheese. Serve immediately after the cheese has melted.

W I G A N K E B A B

Ingredients:

- 1 meat and potato pie. Ready cooked.
- 1 burger bun (bap, barmcake, etc.)
- Butter



Instructions:

1. Ideally, the meat and potato should be cooked and left to cool at room temperature, or they can be slightly warm from cooking.
2. Use a deep-frying method of your choice. Heat the oil/fat to 180C/370F.
3. Slice open the buns and butter each side.
4. Gently lower the meat and potato pie into the hot oil/fat and cook until the pie is heated through. (Alternatively, bake or air-fry the pie if you prefer).
5. Place the pie directly onto one half of the bun, then cover with the other half and serve.
6. Optionally, add a little gravy or mushy pea juice (pea wet) if desired.

O R A N G E C H I P S

Ingredients:

- 120g/1 cup plain/all-purpose flour
- 1/2 tsp paprika
- 1 tsp baking powder
- 125ml/ 1/2 cup cold milk
- 125ml/ 1/2 cup cold water
- 4 large potatoes, peeled, chipped
- 60g/ 1/2 cup plain/all-purpose flour for dredging



Instructions:

1. Wash and thoroughly dry the chipped potatoes.
2. Blend the 120g/ 1 cup of flour with the paprika and baking powder in a large mixing bowl.
3. Gradually incorporate the milk and water, continuously whisking to achieve a smooth consistency.
4. Add a few drops of orange food colouring to the mix (optional).
5. Use a deep-frying method of your choice. Heat the oil/fat to 180C/370F.
6. Dredge the chips in the dredging flour, coat them in the batter, and carefully lower them into the hot oil/fat. A chip basket could be helpful.
7. Remove them once they turn golden brown, and the chips cave in easily under light pressure.
8. Let them drain on a rack and serve while still warm.

PEA FRITTER

Ingredients:

- Use my minted mushy peas recipe to create the mushy peas needed for this recipe
- Choose one of the batters created for the fish, and choose a light batter, like soda/sparkling water, vinegar, or tempura
- 60g/ 1/2 cup plain/all-purpose flour for dredging



Instructions:

1. Prepare the mushy peas according to my recipe.
2. Ensure the mushy peas are cool before placing them in a dish in the fridge for about an hour.
3. Remove the firm mushy peas from the fridge, shape them into balls about 5 cm/2 inches in diameter, and flatten them slightly with the palm of your hand to prevent them from rolling around.
4. Place them apart on a tray lined with parchment paper and place them in the freezer overnight or for at least 2 hours. When ready to cook them, let them partly thaw so they are still very firm but not frozen to the core.
5. Use a deep-frying method of your choice. Heat the oil/fat to 180C/370F.
6. Dredge the frozen mushy pea patties in flour, then coat them in the batter and carefully lower them into the hot oil/fat.
7. Remove them once they turn golden brown, and a toothpick goes through easily and comes out hot.
8. Let them drain on a rack and serve while still warm.

P O T A T O S C A L L O P (D A B)

Ingredients:

- Choose one of the batters created for the fish, opting for a heavy batter, such as beer, rather than soda/sparkling water, vinegar, or tempura
- 2 to 3 large potatoes, peeled and sliced to about 5mm (1/5 inch) thick. If the slices are any thicker, they may need to be parboiled to soften them slightly
- 60g/ 1/2 cup plain/all-purpose flour for dredging



Instructions:

1. Prepare the batter.
2. Use a deep frying method of choice. Heat the oil/fat to 180C/370F.
3. Dredge the potato slices in the flour for a thorough coating, then tap off the excess.
4. Coat them in the batter and carefully lower them into the hot oil/fat. Remove them once they turn golden brown.
5. Let them drain on a rack and serve while still warm.

S A V O U R Y - H U L L P A T T Y

Ingredients:

- 4 large potatoes
- 1/2 tsp dried sage
- 1/4 tsp ground black pepper
- 120g/1 cup plain/all-purpose flour
- 2 eggs, beaten
- 200ml/ 3/4 cup cold water



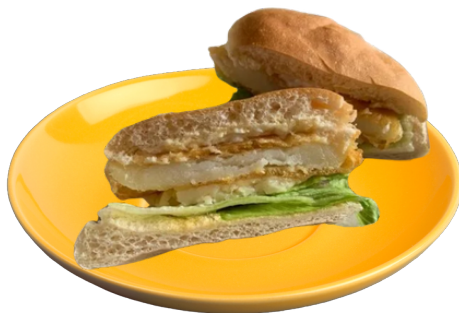
Instructions:

1. Peel the potatoes and cut them into even chunks.
2. Boil the potatoes in lightly salted water until soft and fully cooked.
3. Drain the potatoes and allow them to cool slightly before mashing them in a large bowl.
4. Season the mashed potatoes with dried sage and pepper. Mix well.
5. Once the mixture has cooled enough to handle, shape it into palm-sized patties about 4 cm/ 1 1/2 inch thick.
6. Mix the flour with the beaten eggs and water in a separate bowl. Whisk until the batter is smooth. Season with a pinch of sea salt.
7. Use a deep-frying method of your choice. Heat the oil/fat to 180C/370F.
8. Coat them in the batter, and carefully lower them into the hot oil/fat.
9. Remove them once they turn golden brown.
10. Let them drain on a rack and serve while still warm.

S H A D D A B

Ingredients:

- 4 scallops. Prepare the scallops. (potato scallop - dab) Recipe in this book)
- 4 burger buns (also known as baps, barmcakes, etc.).
- Mayonnaise, to taste.
- Enough iceberg lettuce to form a thick layer on each burger bun.
- Sufficient slices of cheese of your choice to add a layer to the burger buns.



Instructions:

1. Prepare and cook 4 large potato scallops according to the recipe in this book.
2. Slice open the buns and butter each side.
3. Add a thick layer of lettuce to the bottom half.
4. Add a layer of cheese of your choice.
5. Place a potato scallop on top.
6. Add mayonnaise to taste.
7. Season with salt to taste.
8. Top with the other half of the bun.

S M A C K B A R M

Ingredients:

- Create 1 large battered potato scallop to the potato scallop (dab) recipe in this book
- Provide 1 barmcake (bap, burger bun, etc) for each of the potato scallops
- Purchase enough mushy peas for 2 tbsp for each potato scallop to be served, or use the mushy peas recipe in this book. Keep any pea liquid
- Butter



Instructions:

1. Other than the bread, each item should be cooked and hot at this stage.
2. Halve the barmcakes and butter each side. Place a potato scallop on each barmcake.
3. Add 2 tablespoons of mushy peas to each potato scallop.
4. If available, spoon some pea juice (also known as pea wet) over the potato scallops topped with mushy peas.
5. Cover with the other half of the barmcake and serve.

CHIPPY CURRY SAUCE

Ingredients:

- 2 tbsp cornflour/cornstarch
- 30ml/2 tbsp malt vinegar
- 1 tsp turmeric
- 2 garlic cloves, chopped
- 1 large onion, peeled, chopped
- 2 tbsp currants or raisins
- 2 tbsp mild curry powder
- 1 tbsp fresh ginger, peeled, chopped
- 500ml/2 cups chicken or vegetable stock or broth



Instructions:

1. Melt the butter in a large saucepan over medium-low heat.
2. Add onions, garlic, and ginger, and fry them for 10 minutes or until soft but not brown.
3. Mix in the curry powder, turmeric, currants/raisins, and vinegar, and cook for another minute.
4. Pour in the stock and bring to a boil, then reduce to a simmer for 30 minutes, stirring to prevent it from sticking.
5. Dissolve the cornflour/cornstarch into a little water and stir it into the sauce.
6. Remove the mixture from the saucepan and blend it in a food processor or blender before returning it to the pan.
7. Simmer, constantly stirring, until the sauce has thickened and is silky.

For a fruity curry, instead of blending the raisins/sultanas and ginger, finely chop the raisins/sultanas and coarsely grate/shred to the ginger, and add 2 tbsp of apple sauce at step 2.

SEAFOOD SAUCE

Ingredients:

- 1/2 tsp hot sauce of choice
- 15ml/1 tbsp freshly squeezed lemon juice
- 15ml/1 tbsp tomato ketchup
- 1/2 tsp paprika
- 125ml/ 1/2 cup mayonnaise
- 1/4 tsp garlic powder
- 1 tsp Worcestershire sauce



Instructions:

1. Mix all the ingredients in a small bowl. You may serve it immediately or store it in a covered container in the fridge for up to one week.