

Alex's crumbed fish and chips with coleslaw

8 flathead tails
2 slices gluten-free bread
Garlic powder
1 pkt Red Rock Deli plain chips
2 eggs
½ cup tapioca flour
3-4 large white potatoes
Canola oil for frying
White cabbage
Red cabbage
Sliced fresh beetroot
Sliced Carrots
Aioli

Finely dice the cabbage and then add the sliced carrot and beetroot and then put it in a bowl and mix it all up. Add aioli and mix.

Make the crumbs for the fish. Get a Thermomixer or a blender and then get two pieces of bread, break them into quarters, and put them with some garlic powder in the Thermomix or blender and add one whole packet of Red Rock Deli chips and blend together.

Then make the fish. Get a bowl with ½ cup of tapioca flour, a jug with an egg and just a little bit of water and a bowl with the crumbs. Then you whisk up the eggs in the water and put the fish into the flour. Make sure the fish is fully covered in flour then you put it in the egg and make sure it's fully covered with egg mixture and then put the fish in the crumbs. Take out the crumbs and sit the fish on a boards.

Peel the potatoes and slice and chips. Put the chips in hot canola oil and cook them. Then put the fish in a pan with enough oil to shallow fry, and cook the fish. Take the cooked chips and salt them. Put the fish, chips and coleslaw on a plate and serve.