



**Obviously we can't get a takeaway and to be fair we wouldn't if we could. So we thought we'd have a pop at the old chippy favourite ? Battered Sausages. Actually we had far too much batter so we battered our chips as well!**

### **Ingredients for the batter:-**

Rice Flour

Corn Flour

Plain Flour (Gluten free in our case)

Gram Flour

Turmeric

Salt

2 Eggs for Egg wash

### **Method:-**

- (1) Beat your Eggs in a bowl for the Egg wash.
- (2) Add plain Flour to a bowl.
- (3) Mix the other ingredients with enough water to make a stiff batter.
- (4) Cook and cool your Sausages in the oven.
- (5) Heat the fryer to 180c.
- (6) Roll the sausage in flour, Egg wash and Flour again.
- (7) Dunk in the Batter trying to cover evenly and fry a couple at a time until golden brown.

**Perhaps not the most elegant dish we've ever cooked. But tasty! Lots of Salt, Vinegar, Totam & Brown Sauce - Sorted!**