



COOKING PASSION SINCE 1877

April Fool's – Fish Fingers and Chips



Serves 4

INGREDIENTS

150g **white chocolate**, broken into chunks
100g cornflakes, finely crushed
4 **Cadbury Crunchie bars** or similar **chocolate bars**
2 shop-bought **Madeira loaf cakes** or similar – each weighing 300g-350g
4 tbsp unsalted **butter**, melted

Optional red sauce:

5 tbsp **strawberry ice cream** sauce
1 tsp **double cream**
Couple of drops of red food colouring

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Place the chocolate into a pan and melt on induction setting two of your NEFF induction hob. Stir often, until the chocolate is full melted, then turn off the heat, transfer to a shallow bowl and leave to cool for 5 minutes.

Place the cornflakes on a large plate in a single layer. Quickly dip a chocolate bar in the melted chocolate, ensuring it's completely covered, then roll in the crushed cornflakes until completely covered. Transfer to a plate and repeat with the remaining bars.

Preheat the flat surface grill to 275° C.

Take a madeira cake and slice off the darkened outer layer in thin slices.

Use a crinkle potato slicer to cut chip-sizes pieces from the cake. Repeat with the second cake, so you have a pile of 'cake chips'. Arrange the chips in a single layer on a baking tray and lightly brush on the melted butter.

Grill for about 1-2 minutes, turning once, until lightly browned. Be careful, they will burn very quickly if left too long. Serve the cake fries with the fish fingers.

Mix together the strawberry sauce, cream and a little red food colouring and serve as ketchup if you like.