

Fish and chips



[HISTORY: PAGE 2](#)

[INGREDIENTS AND
COMPOSITION: PAGE 3](#)

[VENDOR PAGE: 4](#)

[Cultural Impact: PAGE 5](#)

[Globalization: page 6](#)

[Games: page 7](#)

HISTORY

The fish and chips is a typical dish of British cuisine. Consists of white fish fillet (usually gadoids such as cod or haddock), fried in batter and surrounded by abundant and thick chips, also fried, choices among cultivars floury Maris Piper, King Edward and Desirée. Is served with a sprinkle of salt and vinegar (usually malt) and very often it is also accompanied by other dishes, often peas (boiled in a special way to form a lumpy soup).

It is a very popular dish in Australia, New Zealand, South Africa and United States

[Back to main](#)
[menù](#)

INGREDIENTS AND COMPOSITION



INGREDIENTS

cod fillets: 400 gr
eggs: 2
bread crumbs: to taste
salt: to taste
flour: to taste
peanut oil: lev. 5
frozen potatoes 500gr

Clean the fish and cut into rectangles about 8/10 cm x 4 cm. Dredge each slice in flour, then dip in the egg beaten with salt and finally dredge in bread crumbs. When finished, dip again in egg and dredge in bread crumbs once more for a double breading.

Remove the paddle from the bowl.

Pour the oil in the bowl, insert the fish, close the lid, set the thermostat to position 4, press the bottom heating element button and press the on/off button.

Cook the fish for 10 minutes

Turn the fish and finish cooking for another 5 minutes.

At the end, clean the bowl, insert the paddle and the potatoes.

Cook the chips for about 20 minutes depending on the desired degree of cooking.

When finished cooking, remove the paddle, put the previously cooked fish on top of the potatoes and heat for about 2-3 minutes with the thermostat still in position 4.

[Back to main](#)
[page](#)

VENDOR

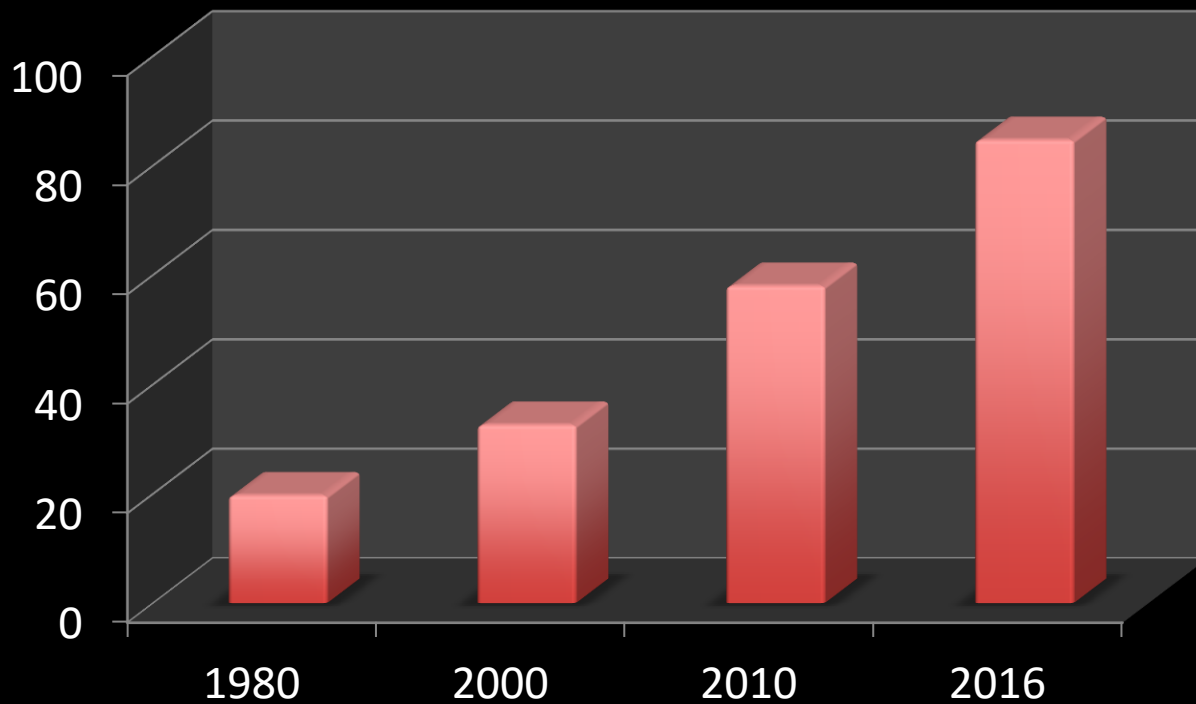
The fish and chips is sold in takeaways and street food, it is also nicknamed street food for its ease of transport. it is also sold in the restaurants and on the streets of London. It is also sold in stadiums

[BACK TO MAIN MENU](#)

Cultural Impact

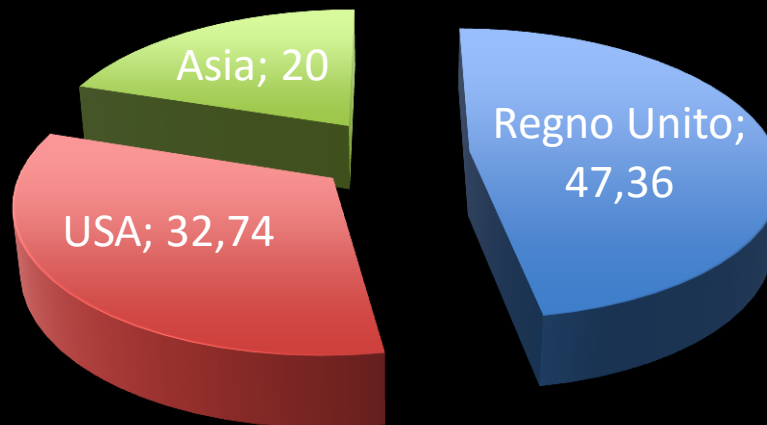
- The long-standing Roman Catholic tradition of not eating meat on Fridays, especially during Lent, and of substituting fish for meat on that day continues to influence habits even in predominantly Protestant, Anglican, semi-secular and secular societies. Friday night remains a traditional occasion for eating fish-and-chips; and many cafeterias and similar establishments, while varying their menus on other days of the week, habitually offer fish and chips every Friday.
- In Australia and New Zealand, the words "fish and chips" are often used to highlight the difference in each country's short-i vowel sound. Australian English has a higher forward sound, close to the y in happy and city, while New Zealand English has a lower backward sound, a slightly higher version of the a in about and comma. Thus, New Zealanders hear Australians say "feesh and cheeps," while Australians hear New Zealanders say "fush and chups."

[Back to main menu](#)



The globalization of fish and chips from 1980 to 2016 in the World

globalization of fish and chips



Today in the world there is a percentage of the major countries where the sale takes place the fish and chips

United Kingdom:47,36%

USA:32,74%

Asia:20%

Back to main menù

GAMES

Now, complete this puzzle!



X	A	L	Y	J	Q	U	O	U	W	O	D	E	S	I
L	H	Q	Y	D	S	E	F	N	I	I	G	P	L	I
Y	Q	L	Y	M	A	P	X	I	T	G	I	C	V	X
S	Y	A	W	A	E	K	A	T	S	H	V	T	J	W
K	Y	H	E	N	Q	E	S	E	C	H	O	M	S	G
Z	I	Y	P	U	S	P	A	D	Q	G	A	T	T	X
D	F	C	F	E	A	A	L	S	K	O	R	V	U	R
E	N	F	L	O	U	R	T	T	Z	E	N	U	A	U
Q	O	A	N	X	X	I	Y	A	E	Y	O	X	X	O
Z	H	T	L	H	E	W	R	T	W	B	D	S	V	M
S	D	M	U	G	G	K	F	E	I	S	N	Q	G	L
Y	P	U	N	K	N	O	B	S	A	H	O	G	O	X
Y	S	Y	H	G	O	E	S	P	V	O	L	E	K	E
G	Y	P	K	D	L	Y	F	U	R	K	K	Q	H	N
L	O	Q	F	J	A	W	G	T	V	Q	M	S	H	L

CHIPS EGGS ENGLAND
FISH FLOUR LONDON
SALT STREETFOOD TAKEAWAYS

[Back to main](#)
[menù](#)