Less than 45 minutes
Makes 4
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Ingredients:

- 10-12 (about 1.2kg) potatoes, unpeeled and sliced into disks or wedges
- Olive oil, for roasting and frying
- Salt and milled pepper (or chip spice)
- ½ cup (125ml) mayonnaise
- 2 cloves garlic, finely crushed
- Juice (30ml) and grated peel of ½ lemon
- ½ cup (125ml) flour
- 2 tsp (10ml) paprika
- 1 tsp (5ml) dried origanum
- 400g hake fillets, cut into burger-sized chunks
- 1 large PnP bakery baguette
- Sliced tomatoes and lettuce, for serving

Method

1. Preheat oven to 200°C.
2. Toss potatoes with olive oil on an oven tray and season.
3. Roast for 30-35 minutes or until golden.
4. Mix mayonnaise, garlic, lemon juice and zest. Set aside to infuse.
5. Mix flour, paprika and origanum. Season.
6. Coat fish pieces in flour mixture, shaking off any excess.
7. Heat a generous glug of oil in a pan and fry fish on both sides until golden.
8. Drain on kitchen paper.
9. Halve baguette, toast and cut into four sandwich portions.
10. Top one slice with lettuce, tomato and fish. Drizzle with aïoli, and top with another slice.

11. Serve with hot chips.

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