



Sue interviewing Graeme Bradley of Bradleys Fish and Chips

Graeme: I was offered voluntary redundancy, I was an engineer in the water industry and my wife was teaching, and we decided come and live here for a year and see how it went. That was in 2005 and we've been here ever since.

Sue: So a year went into 15 and carrying on.

Graeme: Absolutely, yeah. We fell in love with the area and the people, the people are very welcoming.

Sue: So your background is an engineer?

Graeme: Yeah

Sue: So how come you got into fish and chips?

Graeme: I'd always cooked at home so when we came to France we ended up taking on the local bar in Plougras, me working in the kitchen and my wife working in the bar. One of the things that people always asked for was fish and chips. At the time I didn't have the equipment or the know-how to be able to offer it, but it sewed a seed in the back of my mind, so when we sold the bar in 2018 whilst thinking about what we could do, my son was looking for work as well and we came up with the idea ok let's have a look at doing fish and chips. We wanted to do a food truck, but specifically fish and chips was the thing that most interested us. We started in June last year, really it took over 6 months to get off the ground. We wanted to do the best that we possibly could and in researching it we found a course run by the National Fish Fryers Federation in the UK, They have their own training academy. So we approached them and got on their course, so in March last year we did the 3 day course to learn how to make fish and chips properly. Traditional English or British traditional fish and chips.

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Sue: So it worked because your fish and chips are really good. Everyone says how good they are.

Graeme: Thank you. That was our mission really to provide top quality traditional English fish and chips. Hence our fish is caught by Icelandic fleet, it's all from sustainable sources, but it's caught north Atlantic bearing sea, it's processed and frozen on the boat so it's as fresh as it possibly can be, which is what the majority of fish and chip shops in the UK are using. And we get that shipped over so it's top quality. We do all our cooking traditionally in beef fat because that gives the best taste and the best frying. The chips are sourced locally. We use a company called Ty Patate in Plounevez-Moedec. He sources the potatoes, rumbles them, chips them, vacuum seals them, they're very very good.

Sue: And are most of your customers British?

Graeme: When we first started the majority I would say were British. The French we're finding more and more absolutely love fish and chips. They have a long tradition of eating fish in Brittany. The French who have been to the UK and know what fish and chips is come to us because they like it and the French who don't know it but are prepared to try it and we find that they come back week on week.

Sue: You go round several Breton towns?

Graeme: Yes.

Sue: We're in Callac now in the market which is always busy

Graeme: Yes and we stay and do the evening here as well. We do the market on a Monday in Guerlesquin, Monday evening we go to Scrinac, Tuesday evening we're at Belle-Isle-en-Terre. There a small bio-produce market there as well, Thursday we go to Plestin-les-Greves at the port at Toul an Hery which is a lovely spot just overlooking the little bay there which is nice in

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the summer because there's picnic tables and people do come along and have a picnic out. Over the summer we were doing the camp site at Saint-Efflam on Friday night, now we've gone back to Loguivy-Plougras Friday night and Sunday night we're in our local village which is Plougras. Pretty full week.

Sue: It's you and your son Scott?

Graeme: Yes.

Sue: ... who run the van?

Graeme: He tends to look after the frying of the fish, I look after the chips, and the cutting the fish and making sure everything's there in order and selling, but yeah we work as a team on the van, and over the last year we've gelled together

Sue: How many times do you have fish and chips at home?

Graeme: At least once a week but I sneakily have it a few more times, I shouldn't admit that.

Sue: And what do you think is the secret of good fish and chips?

Graeme: Good quality fish.

Sue: Do you know what I think as well? I've had your fish and chips

Graeme: Yeah?

Sue: And the batter is crisp.

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Graeme: Yeah, There isn't just one secret. Good quality fish is essential as that's the overall taste and the lovely big flakes of cod is beautiful. To get the right consistency of batter is important because when you're frying fish its not the oil or the fat that you're frying in that cooks the fish. The batter forms a case around it and it's the steam that's produced which cooks the fish which keeps it nice and succulent and tender. So the batter if it's too runny it doesn't protect the fish, if it's too thick it goes stodgy so it's very important to get the batter right, keep the temperature of the fat right so it cooks as soon as it goes in and keep the batter mix cold, if that gets too hot it starts breaking down and it's not very good.

Sue: There more to fish and chips than one would think

Graeme: There is, yeah we spent 3 full days just learning how to make those 2 ingredients.

Sue: You call it a truck

Graeme: Yeah

Sue: It's a little mobile unit ...

Graeme: It's a trailer

Sue: It's very colourful ...

Graeme: Yes

Sue: It's very welcoming. Thank you very much Graeme.

Graeme: Its my pleasure