

BAKED POTATO TRIANGLE



Serving: Not Specified

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- Potato Sheet:

- 1 large potato
- 50g butter
- salt to taste
- Filling:
- 6 tbs Extra Virgin olive oil
- 1 lemon
- 250g sour cream
- 500g new potatoes (small cubes)
- 500g purple potatoes (small cubes)
- handful of fresh mint (chiffonade)
- 1 bunch of radishes (chopped)
- salt to taste

INSTRUCTIONS

Potato Sheet

Slice potato into thin sheets on a mandolin.

Layer the sheets in a line.

Brush with butter and season.

Filling

Mix potatoes in a roasting tin.

Add salt, juice from the lemon and olive oil.

Roast at 180°C for 20 minutes.

Take out of oven and leave to cool down.

When potatoes reach room temperature, mix in sour cream, radishes and mint.

Method for the Triangles

Place some of the filling on the edge of the thin potato line.

Fold the left bottom point over, so that it aligns with the right edge of the potato sheet.

Then fold it forward so that the left edge of the wrap aligns with each other, so that the potato sheet forms a cone.

Fold the cone over to the left and then forward.

The triangle will be closed.

Redo the above and deep-fry at 180°C for 5 minutes.

#TaterTriangles #PotatoesSA #ProudlyPotatoes