

FRENCH FRIES WITH CHEESE AND BEER SAUCE



Serving: 4 - 6

Cooking Time: 20 minutes

Prep Time: 40 minutes

INGREDIENTS

- 2kg potatoes, skin on cut into thin strips

- Salt, to taste
- 125ml (½ cup) sunflower oil
- 125ml (½ cup) sweet chili chutney
- Fresh flat-leaf parsley, finely chopped to serve
- **Cheese and beer sauce**
- 60ml (¼ cup) butter
- 60ml (¼ cup) cake flour
- 250ml (1cup) beer of choice
- 750ml (3 cups) milk
- 30ml (2 tbsp) Dijon mustard
- 100g mozzarella, grated
- 100g gruyere, grated
- 60g Parmesan, grated
- Pinch of ground nutmeg

INSTRUCTIONS

Tips: If you are running out of time use frozen fries for a quick solution and make the sauce and refrigerate until needed

1. Preheat the oven to 200°C
2. Put the potatoes in a clean towel and squeeze to remove any excess moist. Place the potatoes in a large bowl and add the salt and oil and toss to combine well. Bake occasionally turning until cooked and crispy, for (+/- 30 minutes)
3. To make the cheese sauce, melt the butter in a small pot and add the flour, mix well to make a smooth paste. Cook until it starts to bubble, for a few seconds. Pour in the beer, milk and mustard and stir until the sauce starts to boil. Cook stirring until thickened, for (+/- 8 minutes. Add the cheeses and continue to cook until the cheeses have melted into a smooth sauce

4. Top the fries with the sauce and serve the fries with the sauce, sweet chili chutney and sprinkle with the parsley