

TWICE BAKED POTATO CHIPS



Serving: 4

Cooking Time: 40 minutes

Prep Time: 10 minutes

INGREDIENTS

- 750g potatoes (+-3 medium/large), peeled

- Groundnut oil, for drizzling
- Salt and freshly ground black pepper
- *Fillet steak

INSTRUCTIONS

1. Pre-heat the oven to 230°C/450°F.
2. Cut the potatoes into 1cm thick slices, then into 1cm thick sticks.
3. Bring a pot of water to the boil and blanch the potato chips for 3 mins. Drain and pat dry.
4. Place the potatoes on a baking tray, drizzle with oil, ensuring each chip is evenly coated and season well with salt and freshly ground black pepper.
5. Bake in the hot oven for about 15-20 minutes, turning the potatoes at least twice, until golden brown and crisp.

*Fillet steak for food styling purposes