

SHOESTRING CHIPS SERVED WITH AIOLI AND GRILLED STEAK



Serving: 2

Cooking Time: 10 minutes

Prep Time: 10 minutes

INGREDIENTS

- **Ingredients for shoestring chips:**

- 2 potatoes
- Salt, to taste
- **Ingredients to assemble:**
- 2 x 250g steak
- Salt and freshly ground black pepper, to taste
- Aioli
- 1 lemon, cut into wedges

INSTRUCTIONS

1. Fill a large mixing bowl with water. Using a mandolin slice the potatoes and place them in the water. Leave for a few seconds so any excess starch will be removed
2. Take each slice of potato out of the water and pat dry with paper towels. Try and dry the potatoes as much as possible. Slice very thinly
3. Heat enough oil to deep-fry the shoestring potatoes until golden and crispy. Drain well
4. Serve the shoestring potatoes with aioli, grilled steak and lemon wedges