



# Hand Cut Chips



DIFFICULTY: EASY



PREPARATION TIME: 10  
MINUTES



COOKING TIME: 30 MINUTES



SERVES: 3

## Ingredients

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- 1 kg large red potatoes
- 1 tbsp vegetable oil
- 1 bunch rosemary
- ½ cup sea salt flakes

## Method

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Peel and cut the potatoes into 1cm batons and place into a large mixing bowl. Soak and wash the peel potatoes with cold water. Strain and pat dry with a tea towel or paper towel and place back into a dry large mixing bowl.

Coat the chips with the vegetable oil and place onto NEFF's Air Fry tray. Place the Air Fry tray on shelf level 3 and place the universal pan on shelf level 1 of your oven and cook on Air Fry function at 200°C for 30 minutes, tossing every 10 minutes.

While the chips are cooking, remove the leaves from the stems of the rosemary and roughly chop. Place the chopped rosemary leaves into a small mixing bowl with the sea salt flakes and mix together.

Once the chips are fully cooked and golden brown season them with some of the sea salt flake mix.

## Notes

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A healthy alternative to the traditional deep fried chip using NEFF's Air Fry function.