



Shoestring Fries with Bacon Salt



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 35 MINUTES



SERVES: 4

Ingredients

45 g salt flakes
240 g pack streaky bacon
1 tsp freshly ground black pepper
4 medium red or white skin potatoes
Oil for frying (at least 1 litre)
Small bunch fresh parsley, roughly chopped

Method

Preheat oven to CircoTherm® 170°C.

Arrange the bacon slices directly on a wire rack, in a single layer, with a baking tray underneath to catch any drips.



Bake for 25-30 minutes, until browned and crisp. Remove the rack from the oven and allow the bacon to cool completely on the rack.

Place the bacon in a food processor along with the salt and pepper, and pulse for a few seconds until you have crumbs. Place in a clean jar with a lid and refrigerate until needed (should keep for at least a week).

Half fill a deep, heavy-based pan with vegetable oil and heat on a medium-to-high heat. Use a mandolin or food chopper to 'julienne' the potatoes (no need to peel). Place the julienne potatoes on some kitchen roll and pat to remove excess water.



Place one of the fries in the oil, if it sizzles and rises to the top within a few seconds, the oil is ready. Carefully add on-third of the fries to the pan (it will bubble quite a lot, so it's best to cook in batches). Fry for 2-3 minutes until golden brown. Use some metal tongs to break any clumps up if the fries stick together. Remove the fries and place on kitchen towels whilst you cook the remaining two batches.

Serve the fries top with a few pinches of bacon salt and some freshly chopped parsley.

Notes

This recipe is great for people with a gluten-free diet. Please check each ingredient you purchase to ensure it does not contain gluten.