COOKING PASSION SINCE 1877

Hand Cut Chips

DIFFICULTY: EASY

PREPARATION TIME: 10 MINUTES

COOKING TIME: 30 MINUTES

SERVES: 3

Ingredients

1 kg large red potatoes

1 tbsp vegetable oil

1 bunch rosemary

½ cup sea salt flakes

Method

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'sAir 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

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

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