COOKING PASSION SINCE 1877

# How to make baked potato chips at home

## Ingredients

## Method

Potato chips are a delicious snack for family and friends. You can serve them on their own, with dips or as an accompaniment for beef tartare and they're easy to make... once you know a few basic tricks!

### Which potatoes to use:

The first step to making potato chips is choosing the right potato. For potato chips, you'll need a waxy potato that holds its form when cooked so opt for Dutch Creams, Kipfler or Nicola. For more waxy potato varieties, read this article on Types of potatoes and when to use them.

### Preparation techniques:

The next step is preparing your potatoes. To begin with, give your potatoes a quick rinse then pat dry and slice into 2mm slices using a sharp knife or a mandolin. (When using a mandolin, remember to always use the safety guard to avoid red potatoes!)

Now place the sliced potatoes in a pot with water and 1 tbsp of white vinegar and bring to the boil. Reduce to a medium heat and boil for about 10 minutes until soft but still holding form. Drain carefully and place on a paper towel to remove moisture. Allow to cool slightly. Meanwhile, brush a roasting tray with oil and place in a pre-heated oven until hot. Remove and place your slices of cooked potato on the tray at 1cm intervals. Finally, brush the top side of the
potatoes with lightly heated olive oil.

### How to cook them:

The trick to cooking baked potato chips so they're crispy but not burnt is to cook them at a high temperature for a short amount of tim so set your oven to 200°C CircoTherm and place your tray of potatoes into the oven for approx. 20 minutes. To prevent your chips from burning, be sure to turn them frequently. Once crispy, remove from the oven and set aside to cool. Season with salt, pepper and herbs before serving. Enjoy!

Looking for popular potato recipes and tips? Try:

- How to make crispy potatoes
- Dauphinoise potato recipe

- Cheesy jacket potato recipe

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## Notes

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