

Classic Hand-cut Chips

MAKES:4

PREPARATION TIME:10 minutes

COOK TIME:20-25 minutes

INGREDIENTS:

- 900g/2lb old potatoes, peeled
- Filippo Berio Mild & Light Olive Oil for deep frying



METHOD:

Half fill a large deep pan or deep fat fryer with the oil and heat to 160C/325F. Cut the potatoes into chips about 1cm / ¼ in wide. Rinse in cold water drain then pat dry on kitchen paper.

Deep fry about a quarter of the chips for about 5 mins or until they are very pale golden. Remove from the hot oil and drain on kitchen paper. Fry remainder.

Increase the temperature of the oil to 190C/375F. Re-fry the chips in batches for about 1 minute or until they turn golden brown and crisp. Drain well and serve.

Cook it with: Mild&Light in colour