



Vegan



Medium



15 - 30 minutes

Classic Hand-cut Chips

SERVES: 4

PREPARATION TIME: 10 minutes

COOKING TIME: 20-25 minutes

Ingredients

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

Method

1. 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.
2. 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.
3. 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.