

The Best Potatoes

Ingredients

- Potatoes (Recipe designed for Pypers washed Agria the best)
- Sunflower or rapeseed oil
- Salt
- Maybe some herbs

Method

1. Chop potatoes into fun chunks. Aiming for 3-5 pieces per potato is a good way to ensure fun.
2. Put into 1/1 gastros 1 layer deep. Higher sides are better so there is room to toss.
3. Salt and oil.
4. Combi mode @ 150 10mins
5. Stir and jiggle to rough them up a little. Oil again.
6. Convection mode @ 180 10mins
7. Jiggle and loosen bits from bottom, jostle. Add herbs if using.
8. Maybe some more convection @ 200 for browning. Aiming for deep browning.
9. Salt to taste.
10. May be reheated convection mode @ 200 ~5mins

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