byodo
bio vom feinsten



Crispy oven fries

Crispy potato wedges from the oven with homemade French fries salt. Especially delicious with ketchup and mayonnaise.

Zutaten
4 Portionen

Ingredients French fries salt
140 g Byodo sea salt, coarse-grained
1 TL Peppercorns, black
1 TL Garlic powder
0.5 TL Onion powder
0.5 TL Harissa
0.5 TL Paprika powder, sweet
1 TL Paprika powder, smoked
0.5 TL Ras El Hanout
0.5 TL Mustard seed
1 small jar with lid

1.5 kg Potatoes, waxy
3 EL Byodo frying oil rapeseed
3 EL Corn grits
1 Branch Rosemary
3 Handles Parsley, smooth
Pommes salt
Byodo tomato ketchup without granulated sugar
Byodo Delicatessen Mayonnaise
Byodo French fries sauce

Zubereitung

Preparation of French fries salt

Place the ingredients for the French fries salt in a mortar and pestle or in a food processor. Finely grind/mix all the ingredients and pour into a small, clean screw-top jar.

Preparation of oven fries

Preheat the oven to 240°C top/bottom heat. Wash the potatoes and cut into thick sticks and wedges. Pre-cook in salted water for 3 minutes. Drain and allow to evaporate briefly. Place the potatoes on a baking tray lined with baking paper. Sprinkle with corn grits and chip salt. Add the rapeseed oil and chopped rosemary and mix together. Bake the fries in the oven for 30 minutes until golden brown. Turn once in between.

Remove the fries from the oven, sprinkle with chopped parsley and serve with ketchup and mayonnaise.

As an alternative to classic mayo, you can also serve the oven fries with our **chips sauce** as an alternative.

Fancy more recipes from the oven?