



French fries

Homemade chips are unbeatable: freshly cut, deep-fried until golden brown and deliciously crispy – perfect with Byodo tomato ketchup and chips sauce.

Zutaten

2 Portionen

Ingredients fries

500 g large potatoes, waxy

2 TL Rice flour

900 ml Byodo classic frying oil

Ingredients French fries salt

1 TL Byodo Fine Premium Organic Sea Salt

1 Pinch Pinch of ground pepper

1 Pinch Paprika powder, smoked

1 Pinch Paprika powder, sweet

1 Pinch Espelette pepper (if someone likes it spicy)

Matching

Byodo French fries sauce

Byodo Tomato Ketchup

Zubereitung

Heat the oil in a pan to approx. 150-160 °C.

Wash the potatoes thoroughly, peel, dry and cut into even sticks. Soak the raw chips in lukewarm water for approx. 15 minutes, then dry well.

Now briefly pre-fry the potato sticks in the hot oil – they should not brown – and drain on kitchen

paper.

Dust the pre-fried chips with a little rice flour and leave to cool completely – alternatively, put them in the freezer for a short time.

Meanwhile, prepare the chip salt: mix all the spices with the fine salt.

Then heat the oil to 180 °C. Prepare a bowl with kitchen paper.

Dust the cooled fries with rice flour again and deep-fry in the hot oil until golden brown and crispy.

Drain on kitchen paper, then season with the French fry salt in a bowl.

Serve with Byodo ketchup and French fry sauce – done!

Tip from star chef Alexander Huber:

For extra umami, sprinkle some freshly grated Parmesan over the fries before serving.