

Twice Fried Chips with Rosemary Salt

Serves 2 (or 1 greedy guts)

Hands-on Time 15 minutes (plus resting)

Cooking Time 11 minutes

Ingredients

- 4 large potatoes
- 3 sprigs rosemary
- 1 tbsp sea salt flakes
- Vegetable or sunflower oil (for frying)

Equipment

- Vegetable peeler (optional)
- Sharp knife
- Bowl
- Pestle and mortar or coffee grinder
- Tea towel
- Deep fat fryer
- Baking sheet lined with kitchen paper

Method

1. Prepare the potatoes

- Peel the potatoes (optional).
- Cut the potatoes into 3-4 lengthwise discs, about 2cm thick. Slice the discs into 2cm-wide chips.
- Soak the chips in a bowl of cold water for at least 30 minutes.

2. Make the rosemary salt

- Strip the rosemary leaves from the sprigs.
- In a pestle and mortar or coffee grinder, grind the rosemary and sea salt flakes into a fine dust. Set aside.

3. Fry the chips (first fry)

- Drain the potatoes and pat them dry with a tea towel.
- Preheat the oil in a deep fat fryer to 160°C/320°F.
- Fry the chips in batches for 7 minutes, gently shaking the basket to prevent sticking.
- Remove the chips and drain on kitchen paper. They should be lightly golden with a slight skin.

4. Fry the chips (second fry)

- Increase the oil temperature to 190°C/375°F.
- Fry the chips again for 3-6 minutes, or until golden and crispy to your preference.
- Drain on kitchen paper.

5. Season and serve

- Toss the hot chips in a bowl with the rosemary salt until evenly coated.
- Serve immediately.

Enjoy!