

Less than 30 minutes

Serves 6-8

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Ingredients:

- Vegetable oil, for deep-frying
- 8 (about 2kg) large chipping potatoes (sweet potatoes can work too), peeled and cut into matchsticks
- Fine salt or flavoured salt, for serving

COOK'S NOTE

For the crispiest chips, be sure to dry chips in a dishcloth after cutting to get rid of excess moisture.

Method:

1. Fill a large pot with oil to about $\frac{3}{4}$ full and heat to 180°C using a thermometer.
2. Deep-fry chips in batches for 5-6 minutes or until golden and cooked through.
3. Drain on kitchen paper, sprinkle with salt and serve immediately.