

Less than 1 hour

Serves 6

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Ingredients:

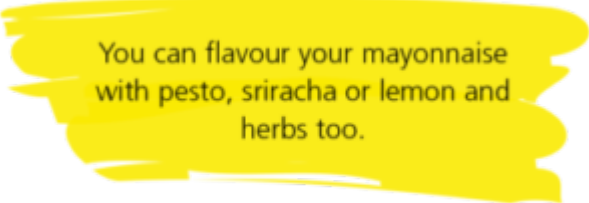
Chips:

- 10 (about 800g) medium potatoes
- 1 Tbsp (15ml) smoked paprika
- 1 tsp (5ml) cumin
- Salt and milled pepper
- Juice (60ml) of 1 lemon
- Gallo Classico extra virgin olive oil, for drizzling

Mayonnaise:

- 2 egg yolks
- 2 Tbsp (30ml) white wine vinegar
- 1 tsp (5ml) English mustard
- 1 clove garlic, finely grated
- 1 cup (250ml) Gallo Delicado olive oil
- Salt and milled pepper

Method:



You can flavour your mayonnaise with pesto, sriracha or lemon and herbs too.

1. Preheat oven to 200°C.
2. Cut potatoes into wedges.
3. Toss with spices, seasoning and lemon juice.
4. Liberally dress with olive oil and toss to coat.

5. Roast potatoes for 35-45 minutes, tossing regularly to ensure it is golden all over.
6. For mayonnaise, place egg yolks, vinegar, garlic and mustard in a bowl or jug blender.
7. Blitz to combine, then in a slow and steady stream, add olive oil while continuously mixing.
8. Season to taste.
9. Serve warm wedges on a platter with mayonnaise and fresh herbs or lemon wedges, if you like.