

Less than 1 hour

Serves 4-6

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Ingredients:

- 8 (about 2kg) large chipping potatoes, peeled and cut into 1.5cm-thick chips
- Vegetable oil, for deep-frying
- Fine salt or flavoured salt, for serving

Method:

1. Rinse chips under cold water until water runs clear to remove excess starch.
2. Place chips in a large pot and cover completely in cold water.
3. Parcook on a medium heat for 10-15 minutes (take care not to boil).
4. Remove with a slotted spoon and place on a cooling rack to drip-dry.
5. Place the rack on a baking tray or chopping board and freeze for about 45 minutes.  
(This dries out the chips properly).
6. Fill a large pot with oil to about  $\frac{3}{4}$  full and heat to about 130°C (use a thermometer).
7. Deep-fry chips in batches for about 5 minutes and drain on kitchen paper.
8. Set aside to cool slightly.
9. Increase oil temperature to 180°C and deep-fry chips in batches for about 3-5 minutes, until golden and crispy.
10. Drain on kitchen paper, sprinkle with salt and serve immediately.