

OVERALL time: 135 mins

TRIPLE COOKED HAND CUT CHIPS WITH CREAMY CHIPOTLE CHILLI DIP

There's nothing quite like a triple cooked chip! Golden and crunchy with a fluffy interior - it's what all potatoes aspire to be.

Metric

Number of servings : 4

ingredients

For the Chipotle Chilli Dip

- 250 ml Mayonaise
- 2 Garlic cloves, finely chopped
- 45 ml **Cape Herb and Spice Chipotle chilli**
- 30 ml Chopped chives
- **Cape Herb and Spice Spicy Chip Shaker**
- 250 ml Sour Cream

For the potatoes

- 2 kg Potatoes
- **Cape Herb and Spice Atlantic Sea Salt - Ceramic**
- Digital thermometer

For frying

- Oil

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 120 mins | COOKING TIME: 15 mins

For the Chipotle dip:

Mix all the ingredients for the dip together and then cover and pop in the fridge.

For the potatoes:

Peel the potatoes then halve them lengthwise. Square off the 2 halves then cut them into thick, even size chips, about 1 cm x 1 cm. Place the potatoes into a colander and rinse them until the water is clear.

Then, place the chips into a pot of salted water and bring to a boil. Boil until the chips are just cooked through but be careful not to overcook them, otherwise they will start to fall apart. Drain the water and lay the chips out on a baking tray and pat dry with kitchen towel. Place the tray into the fridge to cool and further dry out the exterior of the chips.

Fill a deep fryer or a large pot with oil for frying and preheat to 140 °C. Working in batches, blanch the chips in the oil for 8 minutes, then drain and return to a dry baking tray. Place the chips in the fridge again to cool for at least 30 minutes.

Reheat the oil to 190 °C and fry the chips in batches until golden brown and crispy. Remove the chips from the oil and season immediately with Cape Herb & Spice Chip Seasoning. Serve immediately with creamy chipotle dipping sauce.

Recipe by CRUSH magazine

<https://capeherb.co.za>

Metric

ingredients

For the Chipotle Chilli Dip

- 250 ml Mayonaise
- 2 Garlic cloves, finely chopped
- 45 ml **Cape Herb and Spice Chipotle chilli**
- 30 ml Chopped chives
- **Cape Herb and Spice Spicy Chip Shaker**
- 250 ml Sour Cream

For the potatoes

- 2 kg Potatoes
- **Cape Herb and Spice Atlantic Sea Salt - Ceramic**
- Digital thermometer

For frying

- Oil

Number of servings : 4

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 120 mins | COOKING TIME: 15 mins

For the Chipotle dip:

Mix all the ingredients for the dip together and then cover and pop in the fridge.

For the potatoes:

Peel the potatoes then halve them lengthwise. Square off the 2 halves then cut them into thick, even size chips, about 1 cm x 1 cm. Place the potatoes into a colander and rinse them until the water is clear.

Then, place the chips into a pot of salted water and bring to a boil. Boil until the chips are just cooked through but be careful not to overcook them, otherwise they will start to fall apart. Drain the water and lay the chips out on a baking tray and pat dry with kitchen towel. Place the tray into the fridge to cool and further dry out the exterior of the chips.

Fill a deep fryer or a large pot with oil for frying and preheat to 140 °C. Working in batches, blanch the chips in the oil for 8 minutes, then drain and return to a dry baking tray. Place the chips in the fridge again to cool for at least 30 minutes.

Reheat the oil to 190 °C and fry the chips in batches until golden brown and crispy. Remove the chips from the oil and season immediately with Cape Herb & Spice Chip Seasoning. Serve immediately with creamy chipotle dipping sauce.

Recipe by CRUSH magazine

<https://capeherb.co.za>