



Chips

Frozen chips tossed in chip spice.



Starter Pan or with the guest's meal of choice.

Contains Fish

INGREDIENTS

- 1kg Frozen chips
- 100ml Palm oil
- Chip spice (3-4 shakes per 200g chips)
- 1 serving is a 200g portion

METHOD

- 1 Heat the oil to 180°C.
- 2 Place the frozen chips into your chip basket.
- 3 Lower the basket into the hot oil.
- 4 Fry the chips until golden brown.
- 5 Drain off excess oil.
- 6 Place the chips into a container for spicing and spice with 3-4 shakes of chip spice. Do NOT spice the chips over the fryer.
- 7 Gently swirl / toss the chips to ensure an even coating of chip spice.
- 8 Place in a pan for serving, as per guests' choice.

EQUIPMENT

-  Deep Fryer
-  Skimmer
-  Scale