Chips

Frozen chips tossed in chip spice.



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

INGREDIENTS

- 1kg Frozen chips
- 100ml Rapeseed 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