



OVEN BAKED CURLY FRIES WITH A HERB DIPPING SAUCE

Season:	Any
From the garden:	Potatoes, chives, basil, parsley
Type:	Snack, side dish
Difficulty:	Medium
Country of origin:	Belgium
Serves:	6 serves or 30 tastes
Source:	

Equipment

- *spiralizer or apple peeler/corer
- *measuring spoon
- *baking tray

- *chopping board and knife
- *bowl and spoon
- *garlic press

Ingredients

- *1 kg potatoes
- *2 tbsp oil
- *1 tsp paprika powder
- *salt to taste

Herb sauce:

- * $\frac{1}{2}$ cup mayonnaise
- * $\frac{1}{3}$ cup sour cream
- *1 tsp mustard
- *1 small garlic clove
- *salt and pepper to taste
- *big handful of fresh herbs

Method

- 1.preheat oven to 230 degrees
- 2.scrub the potatoes, we are using the peel, so we want them very clean
- 3.using a spiralizer or apple peeler, process the potatoes into curls. Any left over bits can be cut into thin sticks or discs

4. spread the potato curls on a lined baking tray. Don't overcrowd the tray, otherwise they will not get crispy. Use multiple trays if necessary
5. drizzle oil over the potatoes and give them a gentle mix. Dust the paprika powder over the curls and place in the oven to roast for around 20 minutes. If there is more than one tray in the oven, you need to swap them around to make sure all the potatoes get enough colour
6. season cooked fries with salt
7. for the sauce, chop the herbs finely (or use a food processor)
8. peel the garlic and squeeze it into the serving bowl
9. add the other ingredients, mix and serve with the fries

Skills: *measuring, chopping, using a spiralizer and apple peeler*