



# Fried potato wedges



Recipe by V-Kitchen



|              |                         |
|--------------|-------------------------|
| Preparation  | 10 Mins                 |
| Cooking time | 25 Mins                 |
| Portions     | 4                       |
| Appliance    | Combair V2000 from 2021 |

Oven-baked potato wedges with olive oil, crispy on the outside and tender on the inside. A simple potato recipe for any season.

## Potato wedges

1 kg waxy potatoes, cut in wedges  
2 tbsp olive oil  
1 tsp salt

## Potato wedges

Preheat the cooking space with hot air to 230 °C. Place the potatoes on a baking tray, drizzle with olive oil, sprinkle with salt and mix together. Insert the tray into the preheated cooking space and bake for approximately 25 minutes.

**(Pre-)heat cooking space to 230 °C with Hot air**

**Put the pastry in**

**Hot air 230 °C for 25 Mins**

## Accessories

Baking tray





## Additional information

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Created on

20.05.2026

