



Chips

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Preparation

800 g large potatoes, waxy, peeled weight

3 tbsp olive oil

Salt

Pepper

Wash and peel the potatoes, cut into long, 1-cm thick sticks.

Put the chips into a bowl, toss in olive oil and season with salt and pepper.

(For)varm ovnrømmet til 200°C i Varmluft med damp

Sæt bagværket ind

Varmluft med damp 200°C i 30 Min.

