



Fried potato wedges



Opskrift af V-Kitchen



Tilberedning 10 Min.
Tilberedningstid 25 Min.
Portioner 4
Apparat Combair V2000 fra 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.

(For)varm ovnrummet til 230°C i Varmluft

Preheating completed. Insert cookware.

Varmluft 230°C i 25 Min.

Place the potatoes on a baking tray, drizzle with olive oil, sprinkle with salt and mix together. Insert the tray into the cold cooking space and bake with hot air with steaming at 230 °C for approximately 30 minutes.

Tilbehør

Baking tray

