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

Preheating completed. Insert cookware.

Hot air 230 °C for 25 Mins

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.

Accessories

Baking tray