Chips

Recipe by V-ZUG Ltd.

Preparation	
Cooking time	
Portions	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.

(Pre-)heat cooking space to 200 °C with Hot air + steaming

Put the pastry in

Hot air + steaming 200 °C for 30 Mins

Additional information

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