

Less than 15 minutes

Serves 4

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Ingredients:

- Vegetable oil, for deep-frying
- 8 (about 2kg) large chipping potatoes, peeled and cut into 1.5cm-thick chips
- ¼ cup (60ml) white spirit vinegar
- Fine salt
- Bread rolls, tomato sauce and/or mustard, for serving

Method:

1. Fill a large pot with oil to about $\frac{3}{4}$ full and heat to 180°C (use a thermometer).
2. Deep-fry chips in batches for about 5 minutes and drain on kitchen paper.
3. Immediately place between 2 sheets of baking paper and fold over to enclose like a parcel. Set aside for 5 minutes to allow them to get *slap*.
4. Return the chips to the hot oil for 2-3 minutes or until lightly golden.
5. Drain on kitchen paper and place between sheets of baking paper.
6. Drizzle with vinegar, season with salt and enclose the parcel.
7. Set aside for 5 minutes, then serve with soft rolls, tomato sauce and/or mustard, if you like.