Chips

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	30 Mins
Portions	4
Appliance	Combair-Steam SE from 2015

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

Place the chips next to each on a baking tray lined with baking paper.

Put the baking tray into the preheated cooking space at level 2. Bake.

Put the pastry in

Hot air + steaming 200 °C for 30 Mins

Accessories

Baking tray

Additional information

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