

French fries and sweet potato fries

By Miele

20 minutes

Preparation time

30 minutes

Cooking time

4

Serves



INGREDIENTS

French fries and sweet potato fries

500 g waxy potatoes, cut sticks (approx. 0.5 cm x 0.5 cm x 6 cm)
500 g sweet potatoes/Kumara, cut in sticks (approx. 0.5 cm x 0.5 cm x 6 cm)
30 ml vegetable oil

Herbed dip

150 g Greek yoghurt
150 ml buttermilk
¼ lemon, zested and juiced
1 tbsp chopped dill
¼ tsp dried rosemary
¼ tsp dried oregano
¼ tsp garlic powder
½ tsp onion powder

Seasoned salt

2 tbsp salt flakes
1 tsp smoked paprika
½ tsp onion powder
½ tsp garlic powder

Miele accessories

Perforated baking tray
Universal tray

METHOD

French fries and sweet potato fries

1. Bring the a saucepan of water to the boil using the Boost setting on the Induction Cooktop. Reduce heat to high, induction setting 8.
2. Blanch the potato batons in the boiling water for 3 minutes. Then drop them into cold water and pat dry on a kitchen towel.
3. Marinate the potato batons with the sunflower oil. Then place on the perforated baking tray.
4. Place into the oven on shelf level 2. Cook for on Fan Plus at 220 °C with Crisp function activated. Turn after 15 minutes and cook for a further 10 minutes.
5. Season the fries with seasoned salt and serve with the herbed dip.

Herbed dip

1. Mix all the ingredients together and season with salt and pepper to taste.
2. Chill the dip until ready to serve.

Seasoned salt

1. To make the seasoned salt, mix all the spices together and set aside.

Additional appliance method

Oven with AirFry.

- Miele's new AirFry function (available in selected ovens) combined with the perforated baking tray creates crispier results compared to using the regular Fan Plus setting.
- The chips can be cooked using the same setting as above but using AirFry. Cooking times may be reduced.