HOT & BOLD

Bendy Fries with Paprika Salt

PREP	COOK	SERVES
20 min	25 min	4

Vegan Vegetarian

Bendy, spiral-cut potato fries baked until crisp and tossed in smoky paprika salt. Vegan.

Ingredients

For the fries

- 800 g floury potatoes (Maris Piper or similar)
- 2 tbsp cornflour
- 3 tbsp neutral oil
- 1/2 tsp salt

For the paprika salt

- 1 tsp smoked paprika
- 1 tsp sea salt
- 1/2 tsp garlic powder
- 1/4 tsp cayenne pepper

Method

1. Peel the potatoes and cut them into long, bendy spirals with a spiralizer (thick blade). Cut the spirals into fry-length pieces if you like.
2. Soak in cold water for 30 minutes, then drain and dry very well with a clean towel. (The soaking time is not included in the prep time.)
3. Heat the oven to 220°C with two large trays inside.
4. Toss the potatoes with the cornflour, oil and salt. Spread on the hot trays in one layer.
5. Bake for 22 to 25 minutes, turning once, until crisp and golden at the edges.
6. Mix the paprika salt and toss the fries in it while they are still hot.

Cook's tip

Dry potatoes crisp up and wet ones steam. Take a minute to really dry them, and never crowd the tray.