



Food For Thought Recipe and Allergen Card

Crispy Seasoned Potatoes

100 Portions

Ingredient	Hannah Product Code	Quantity
Washed White Potatoes		15k
Fresh Parsley		
Fresh Chives		
Onions – Very finely diced		
Garlic – Very finely diced		
Rapeseed Oil	D001030	For deep frying
Salt		
Paprika	D001181	
Pepper		

RECIPE METHOD – ALLERGENS

1. Wash the potatoes, but leave the skins on
2. Dice the potatoes into roughly 2-3cm cubes
3. Heat the oil in a deep fat fryer to 130 °C
4. Deep fry all of the potatoes (this is the same as blanching chips) for 8-10 minutes or until the potato dice is cooked through but has not taken on any colour
5. Finely slice the chives and finely chop the fresh parsley and mix together
6. Mix together the salt and paprika
7. Mix together the finely diced onions and garlic
8. Heat the oil to 170°C
9. Deep fry the potatoes until crisp
10. Season with the herbs, paprika seasoning and diced onion and garlic
11. Serve immediately

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : Wheat

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...