

# Peri-Peri Crisps



DIETARY:

## MAKING THIS RECIPE

### Ingredients

4 medium potatoes  
4 tsp Peri-Peri Seasoning  
2 tsp salt  
500ml cooking oil

Made something  
with our products?

[SUBMIT A RECIPE](#)

### Method

#### Step 1:

Peel and wash the potatoes.

#### Step 2:

Using a mandoline, slice the potatoes on the thinnest setting.

#### Step 3:

Place the sliced potatoes into a bowl of salt water solution. Set aside for 30 minutes.

#### Step 4:

Drain the sliced potatoes and lay them out flat on a tea towel. Pat dry.

#### Step 5:

Transfer the sliced potatoes to a mixing bowl and add the Peri-Peri Seasoning and a dash of cooking oil and mix well, making sure each slice is well coated.

#### Step 6:

In a wok, heat the cooking oil over a medium flame.

#### Step 7:

Once the oil is hot, gently place a few slices in the oil. Make sure not to overcrowd the wok as this will result in the potatoes being soggy rather than crispy.

#### Step 8:

Once the crisps are golden brown, remove from the wok and lay them on a cooling rack.

[PRINT THIS RECIPE](#) 

## Other recipes



Chicken Madras Curry  
INDIAN

[TAKE A LOOK](#)



Madras Curry  
INDIAN

[TAKE A LOOK](#)



West Indian Spiced Veggie Noodles  
INDIAN

[TAKE A LOOK](#)

