

# Pommes de terre frites maison |

## Recipe for 4 servings

### Description

The classic!

### Note

The variety of potato will be important in order to obtain optimal results.

### Ingredients

#### French fries

- 600 Gr Russet potatoes
- Salt and pepper

#### Mayonnaise (optional)

- 1 Unit(s) Egg yolk
- 125 Ml Canola oil
- 1 Tbsp Dijon mustard
- 5 Ml White wine vinegar
- Salt and pepper

### Preparation

- Preparation time **30 mins**
- Preheat your **Friteuse** at **380 F°**

#### Preparation

Peel the potatoes and cut them into fries. Blanch them by starting in cold salted water and let boil for roughly 3 minutes.

Peel and mince the red onions. Slice the pickles.

Pre heat the fryer and make sure that it is out of reach of children.

#### French fries

Make sure that the blanched fries are completely dry. Drop them in the fryer and fry until they reach a nice golden color and crispy texture. Season with salt and serve immediately. Make sure to fry at the last minute to ensure a nice crispy result when eating.

#### Mayonnaise (optional)

In a salad bowl, place the egg yolk, mustard, and a pinch of salt, mix, and let stand for one minute.

Pour in the oil in a thin stream while continuing to whisk. Once the emulsion is well formed, add the vinegar.

**Bon appétit!**