

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!