



JERNEJ KITCHEN

SWEET POTATO CHIPS WITH ROSEMARY

Sweet potato chips with rosemary are incredibly easy to make, and the result is crunchy, crispy, salty homemade chips that are impossible to resist.

SERVES	4	PEOPLE
PREPARATION:	40	MINUTES

SWEET POTATO CHIPS

3 sweet potatoes, medium

400 ml vegetable oil, for frying

3 tbsp sea salt

1 sprig of rosemary, fresh

TOOLS AND EQUIPEMENT

mandolin / sharp knife

cast iron pan / deep frying pan

paper towels

baking sheet

pestle and mortar

SLICE THE POTATOES

Clean and dry your sweet potatoes, then slice them as thinly as possible. If you have a mandolin, use it.

FRY

Preheat the oven to 120 °C / 250 °F. Place a cast-iron pan (or any other heavy-bottom cooking pan) over high heat. Pour in the vegetable oil and heat until the oil reaches 175 °C / 350 °F. Add the thinly sliced sweet potatoes (use an aluminum basket for frying if you have it). Fry for about 2 - 3 minutes. Remove the chips from the oil and transfer them on a paper towel-lined baking sheet.

TIP

It's important to regularly shake the pan the first minute to assure the crispiness.

BAKE

Replace the kitchen towels with the new ones and place the baking sheet into the oven. Bake for 8 - 10 minutes at 120 °C / 250 °F.

SERVE

Using a pestle and mortar smash the sprigs of rosemary and sea salt. Sprinkle the rosemary salt all over the sweet potato chips and enjoy.