

Herb Roasted Potatoes (Air fried potato chips)

Equipment:	Ingredients
Oven, preheated to 190°C, fan forced Knife, cutting board and mat Baking rack Oven mitts Saucepan with steamer, lid and boiling water Skewer Clean tea towel Garlic press Metal mixing bowl Serving platter Tongs	1 batch pre-steamed potatoes 450 - 500 g potatoes (3 medium potatoes) 1 tablespoon olive oil 2 garlic cloves, crushed 1-4 rosemary sprigs, leaves only, finely minced sea salt and freshly-cracked black pepper, to taste



Method:

Remember to clean up your workstation as you go

1. Review oven safety rules.
2. Spread the prepared potatoes out on a single layer onto the baking rack.
3. Put them into the oven, and set the timer for 20 minutes.

You will now make a batch for the next class.

You have 20 minutes, including cleaning your workstation.

Keep going!

4. Cut each potato into chips (big julienne strips), just like the picture.
5. Place them into the steamer and cook for 5-10 minutes.
6. **Meanwhile, process the other ingredients according to the ingredients list.**
7. Put the olive oil, crushed garlic, finely minced rosemary, salt and pepper into the mixing bowl.
8. Test the steaming potatoes by stabbing with a skewer. Cook until they're just tender.
9. **Tip the cooked potatoes from the steamer onto a dry tea towel and spread them out to let the steam evaporate. Gently pat them dry.**
10. When the steam has stopped rising, transfer them into the mixing bowl with the other ingredients. Stir gently to mix.
11. When the timer sounds to remove the potatoes from the oven, do so safely, remembering to make the bench ready with a folded tea towel. Sprinkle lightly with salt.
12. Transfer the chips onto serving plate when safe to do so. Add tongs to serve.

