

# Potato chips (crisps)

Serve these chips (crisps) hot or cold.  
Yum! Sprinkle paprika and salt and they're even better.

40m prep  
10m cook  
6 servings



## Ingredients

- 6 medium (1kg) **potatoes**, unpeeled, very thinly sliced
- Vegetable oil, for deep-frying
- 1/2 tsp smoked paprika
- 2 tsp sea salt

## Equipment

Potato slicer or mandolin

## Instructions

### Step 1

Layer **potato** between sheets of paper towel to remove excess moisture. Stand for 10 minutes.

### Step 2

Heat **oil** in a wok or large deep frying pan over medium-high heat. Deep-fry potato, in batches, until golden. Using a slotted spoon, transfer crisps to a tray lined with paper towel. Stand for 15 minutes.

### Step 3

Combine **paprika** and **salt** in a large bowl. Add crisps. Toss to coat. Serve.

