

Sweet Potato Chips

I have to say that I am generally not a big fan of Ottolenghi. This may be because he seems stuck in one or two flavour ruts which don't appeal. One rut is za'atar, which just doesn't do it for me. The other is sumac, which has a citrus note that I simply don't care for. The latter features in his Sweet Potato Chips recipe, so I omitted it. The remaining ingredients work very well, particularly the addition of polenta.

I like to serve these, instead of frites, with Moules Marinière, along with mayonnaise for dipping.

Planning

serves:	4
prep time:	15 mins
cooking time:	30 mins

Ingredients

2 large sweet potatoes
(~1.2kg)
30g fine polenta
1 tbs sweet smoked paprika
(pimenton)
½ tsp hot smoked paprika
(or cayenne)
3 garlic cloves, crushed
Maldon sea salt
olive oil

Method

Heat the oven to 220°C fan.

In bowl mix together the polenta, sweet and hot smoked paprikas, and 1 teaspoon Maldon salt.

Peel the sweet potatoes and cut them into roughly 1cm chips. In a large bowl, toss together the chips with a few darn good glugs of olive oil. Crush in the garlic and mix well. Now throw in the polenta/spice mix and stir to distribute as evenly as you can. This can sit for a while.

When ready to cook, line a roasting tin with something non stick like a "teflon" sheet or baking parchment. Spread the chips out in the lined roasting tin and pop them in the oven. After 15 minutes, remove the chips from the oven and turn them over. Since all ovens vary, check progress with the heat of yours and adjust if necessary. Return the chips for a further 10 or 15 minutes.