



Bron: [Amanprana.eu](https://amanprana.eu) | Chef: 2 | ©2

Purple potato chips, fried in red palm oil and sprinkled with herbs.

Ingrediënten

- 500g Purple potatoes (Violetta or any other 'firm boiling' type)
- 10tbsp red palm oil (Red Palm Oil of Amanprana)
- 2tbsp spice mix (Amanprana ORAC Mix with chili)
- 1tbsp fleur de sel (Amanprana Khoisan fleur de sel)

Extra info

Recept geschikt voor:

4 stuks

Moeilijkheid:

Vorbereidingstijd:

minuten

Bereidingstijd:

10 minuten

Totale bereiding:

10 minuten

Gebruikte producten

De **Amanprana producten** die gebruikt zijn bij het maken van purple potato chips, fried in red palm oil and sprinkled with herbs.

Bereiding

Wash the potatoes thoroughly but leave the peel. Scrape them into uniform slices with a mandolin. Melt the red palm oil in a baking pan until quite hot. Slide the potato slices in, one by one and fry until the edges become light brown. Remove them from the pan and put on a piece of kitchen paper to drain the excess oil. Let them cool and put them in a bowl.

Speciale wensen

- [Vegetarian](#)
- [Gluten free](#)
- [Vegan](#)