



Two Tubers

All things potato and truffle

Ultimate Air Fryer Chips

Ingredients

3 or 4 medium to large starchy potatoes
1 tsp bicarbonate of soda
½ cup vinegar
2 tbsp oil
Water for cooking

Method

Peel potatoes and cut into ¾ cm chips.

Place in a saucepan of water, stir and drain to remove excess starch.

Refill the saucepan with water, add the bicarbonate of soda, and place it on the stove over high heat. As soon as it starts to boil, turn down the heat and simmer for 2 minutes.

Drain the chips into a colander and rinse under cold water. Return the chips to the saucepan and cover them with cold water. Add the vinegar.

Place it back on the stove over high heat, and as soon as it starts to boil, reduce the heat.

Simmer for 6 minutes. It is essential that this maintains a gentle simmer and does not boil vigorously. Check after 6 minutes, and if the potato is still firm, continue to boil, checking every 2 minutes. Some potatoes can cook at this stage for up to 20 minutes. As soon as the chips start to break up, stop cooking, drain and air dry.

Toss chips gently in oil.

Preheat the air fryer to 160 degrees for 6 minutes. Place half the chips in batches in the air fryer and cook at 160 degrees for 10 minutes, shaking the basket halfway through cooking.

You do not want to overfill the air fryer basket. Remove and cook the remaining half of the chips at 160 degrees for 10 minutes. Shaking at 5 minutes.

Return all chips to the air fryer basket and cook at 180 degrees for 4 minutes, shaking the chips at 2 minutes. You want crisp chips. Cooking time will vary depending on the air fryer, the amount of chips, and the type of potato used. Cook for a longer time to achieve the desired result.

Notes

These have worked best with a non-traditional potato for chips. You need a potato that will stand up to being boiled. Red Rascal is the star in Australia. Ask your potato supplier for recommendations.