Two Tubers

All things potato and truffle

Quick Cook Thousand-Layer Potatoes

Ingredients

3 or 4 medium starchy potatoes (think chip potato like Maris Piper, Kingsman, Russet)
60 ml melted butter or lard (can use neutral oil)
Oil for frying

Method

Peel and slice potatoes thinly, mandolin is the best. Layer the potato slices in a loaf pan lined with baking paper sling (for easy removal) to a height of about 2.5 to 3 cm. Pour melted butter over the potatoes and roll the tin to evenly distribute. Cover the tin with foil and bake in a 180-degree oven for 40 minutes.

Remove from oven and cover with another pan that touches the potatoes or a piece of stiff cardboard wrapped in foil. Weight this down and allow to cool slightly before placing in the fridge. Once this has cooled in the fridge, move to the freezer until completely cold.

Remove from the tin, you may need to soak the tin in hot water for 30 seconds. Remove card and paper and slice into fingers. You can trim the edges first, but I use the ends for testers.

Heat oil in a small saucepan or wok test with one of the ends to see if it bubbles. Cook two or three at a time turning until golden all over. Season and serve.

Once cooked these can be chilled and re-heated in the air fryer for 2 minutes at 180 degrees.

Notes

Be careful placing frozen potatoes in hot oil as these will splatter. My mix had only just cold in the freezer and was still soft enough to cut. If it is frozen, allow to thaw before cutting.

Do not move the fingers when you first place them in the oil. The exterior needs to fry to help prevent the layers separating.