

COLDPRESSED

THE GOOD FRIES

the Good Oil



50% LESS
SATURATED FAT
THAN OLIVE OIL

IDEAL FOR FRYING,
ROASTING, DRESSING
AND BAKING

GROWN
AND PRESSED IN
NEW ZEALAND

Ingredients:

600g roasting potatoes
The Good Oil
Salt & Pepper

Method:

Preheat oven to 220 C and line an oven tray with baking paper.

Cut potatoes into 1cm-thick chips. Rinse under cold water to remove starch (which helps them become crispy). Dry well paper towels or a clean tea towel.

Toss on prepared tray with a good drizzle of The Good Oil until well coated. Season with salt and pepper.

Bake for 35–45 minutes, or until golden and crispy. Turn once during cooking. Cook time will depend on the strength of your oven.

Serve with The Good Aioli (Refer to following recipe).