

Shoestring potatoes

Shoestring potatoes, or matchstick potatoes as they're also known, are the mischievous little sibling of French fries, but messy and disheveled like they've just woken up. Unlike French fries, shoestring potatoes are more akin to chips, although shoestring potatoes work as an accompaniment to more dishes than chips. They're also great as a snack and you can just let people dig in with their hands.

Shoestring potatoes can be fried in advance and served later. They last several days in an airtight jar stored at room temperature, although they're best freshly fried.

½ cup (75 g) salt
1 ¾ lb. (800 g) floury potatoes, peeled
8 ½ cups (2 l) water
Frying oil

Warm the water to around 150°F (65°C). Whisk in the salt and keep the water lukewarm.

Slice the potatoes thinly on a mandoline (about ⅛ inch/3 mm) and then into fine strips with a knife. Place the strips directly in the water and leave to soak for 15 minutes.

Let the strips drain in a colander. Then place the strips on a clean kitchen towel and pat dry. Fry the strips in batches in oil heated to 330°F (165°C) until they're crispy and golden brown. Gently stir using steel kitchen tongs. Remove the strips and place on paper towels to drain well.

Add extra salt on top and serve immediately, or leave to cool and store in a box with a tight-fitting lid at room temperature.

