

# Fried Hasselback potatoes

You could almost say that this potato changed my life. There's a time before and a time after I started making this snack.

I thought for a long time about doing something with Hasselback potatoes—a dish I adore even when cooked traditionally. My idea was a finger-friendly snack that would feel authentic, but also be ultra-modern, light, and damn yummy. It took forever to find the ultimate recipe. We worked on it for six months and almost gave up. I freaked out and put it on hold a few times before finally landing upon this.

The dish has become a symbol of the Hantverket restaurant and I'm incredibly grateful for that. It has also changed my life, both practically and physically. I've probably made 6 or 7 million incisions since we started on the project. I can get almost the same feeling when cutting Hasselback potatoes as I do when I get tired behind the wheel of a car and have to stop. Your eyelids become incredibly heavy and you just want to collapse.

But there's no danger to life here ... I can cut and sleep at the same time. No, really. Sometimes I just stand and cut the potatoes with my eyes closed.

4 servings as snacks

12 small waxy potatoes, scrubbed  
4 tbsp. sour cream  
2 oz. (60g) bleak roe  
½ bunch dill, picked and roughly chopped  
1 scallion, finely sliced  
Frying oil

## Brine

4 cups (1l) water  
1 cup (200 ml) apple cider vinegar  
½ cup (75g) salt

Slice the potatoes finely, almost all the way through. Use either a wooden spoon or a towel that's folded three times from each side to form a "trough" in the middle to place the potatoes into.

Put the potatoes immediately in ice water once you've cut them.

Boil the water, vinegar, and salt in a pot. Put the potatoes in and simmer in the water at around 200 °F (90 °C) for 1 hour without a lid and without letting the water bubble. The potatoes should be a little soft but not cooked through, almost half-raw. The potatoes mustn't boil and mustn't be fully cooked. Remove the potatoes with a slotted spoon and leave to cool in ice water. The potatoes can be prepared up to this point up to 3 days before serving.

When serving: Remove the potatoes from the water and let them drain slightly. Fry in absolutely clean oil for 25 to 30 minutes at 285 °F (140 °C) until the potatoes are crispy all the way through. But keep an eye on it—it may take more time or less. The potatoes will almost start to bubble when they're ready.

Remove the potatoes and place on a wire rack or on paper towels to drain.

If you have time, you can continue cooking the fried potatoes in an oven at 150 °F (65 °C) for an hour to make them even crispier. The potatoes can be left in the oven for a maximum of 2 hours. If you're short on time, you can skip this step.

Top with the sour cream, bleak roe, dill, and scallions. Serve immediately.

This beloved Hasselback potato has changed my life.

