



HENRI WILLIG
The Cheese Family

Henri Willig
Hoogedijk 8, 1145 PM
Katwoude
The Netherlands
T +31 (0) 299 65 5151

Monday till friday 08:30 - 17:00

Sweet Potato Fries with Green Rind with Henri Willig Sweet Chili Mayonnaise



Ingredients

- 1/2 a 1 Liter Deep-frying oil
- 25 grams of fresh chives
- 200 grams Babyleaf Lettuce
- 50 grams Alfalfa
- 400 grams Sweet Potatoes
- Henri Willig Mayonnaise Sweet Chili

Bereidingswijze

Preparation:

Heat the frying oil to 400 degrees Celsius. Cut the chives into 5 cm pieces. Wash the salad and mix with the alfalfa and chives. Cut the sweet potatoes with skin and everything into long, about 1.5 cm thick French fries. Wash the chips well to remove the starch and dab them dry with kitchen paper. Fry the chips in frying oil for about 3 minutes. Remove the chips from the oil and let them cool on a plate. Bake them at 190 degrees Celsius until golden brown. Spoon the chips in a bowl. Mix the Henri Willig Mayonnaise Sweet Chili with the Lettuce Mix. Spoon the Lettuce mixture onto the chips and serve immediately.