

Crispy potato wedges with sour cream

35–40 Min

Ingredients 2 Portions

= Kotányi Produkte

For the wedges:

500 g	Firm-cooking potatoes
2 tbsp	Vegetable oil (e.g. rapeseed or sunflower oil)
3 tbsp	Potato Party

For the sour cream

150 g	Sour cream
1 tsp	Lemon juice
1 tbsp	Fresh herbs (e.g. chives or parsley), finely chopped
0.5 tsp	Garlic Granules
	Salt and pepper (to taste)

Optional additions

	Fresh herbs or spring onions, finely sliced into rings

Preparation

1 Preparation:
Preheat the oven to 200 °C (fan).
Wash the potatoes thoroughly (do not peel them) and cut them into wedges.

2 Seasoning the potatoes:
Place the potato wedges in a bowl and mix with the vegetable oil and Kotányi Potato Party.
Mix everything together well so that the potatoes are evenly coated with the seasoning.

3 Baking:
Place the seasoned wedges on a baking tray lined with baking paper, making sure they are not overlapping.
Bake in a preheated oven for approx. 25–30 minutes until they are golden brown and crispy. Turn the wedges once halfway through the baking time.

HINT: For extra crispiness, you can add half a teaspoon of cornflour to the potatoes before baking!

4 To make the sour cream:
Whilst the wedges are baking, mix the sour cream in a bowl with lemon juice, chopped herbs, garlic powder (if using), salt and pepper. Chill the sauce until ready to serve.

5 To serve:
Arrange the crispy wedges on a plate or in a bowl.
Garnish with fresh herbs or spring onions.
Serve the sour cream on the side in a separate small bowl.