

Crunchy Potato Wedges with Two Dips

50–60 Min

Ingredients 4 Portions

= Kotányi Produkte

For the wedges

1 tbsp.	Olive oil
800 g	Potatoes, waxy, in their skin
4 tbsp.	Original Style

For the seasoned ketchup

2 pcs.	Onions
1 kg	Tomatoes
50 g	Sugar
50 ml	Apple cider vinegar
1 tbsp.	Sea Salt, Coarse
1 tbsp.	Curry Mill
1 tbsp.	Cinnamon, Ground
2 pcs.	Star Anise, Whole
4 pcs.	Cloves, Whole
0.5 tsp.	Cayenne Pepper, Ground
10 pcs.	Pepper Black, Whole

For the anchovy dip

6 pcs.	Anchovy fillets
1 tbsp.	Capers
250 g	Sour cream
1 pcs.	Red onion
2 tbsp.	Archive: Organic Chives, Chopped
1 tbsp.	Organic Marjoram, Crushed

Preparation

1. For the ketchup, finely slice the onions and sweat them with the spices in a little oil. Finely dice the tomatoes and add to the onions with salt, sugar and vinegar. Turn down the heat and allow the mixture to reduce for 30 minutes.
2. Then blend the mixture thoroughly, add it back to the pan and reduce on a low to medium heat for a further 30 to 45 minutes until viscous. Scrape the base of the pan occasionally using a rubber spatula. Pour the ketchup into sterilized screw top jars while still hot and allow to cool completely at room temperature.
3. Wash and dry the potatoes thoroughly. Slice the potatoes into wedges and place them in water for 20 minutes. Stir the potatoes 4–5 times.
4. Drain the wedges, dry them thoroughly with kitchen paper and mix with Original Style Potato and olive oil. Place the wedges on a baking sheet lined with baking parchment and bake in a preheated oven (200 °C using the fan setting) for around 30 minutes until crisp.
5. For the anchovy dip, finely slice the anchovies, capers and onions and mix with chives, marjoram and sour cream.
6. Place the crispy wedges on a plate and serve with the dips.