



Crunchy Potato Wedges with Two Dips

⌚ 50–60 Min ♡ ♡ ♡

Preparation

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.	♦ Organic Chives, Chopped
1 tbsp.	♦ Organic Marjoram, Crushed

- 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.

