



Crunchy Potato Wedges with Two Dips

🕒 50–60 Min   

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.

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 |

