

VEGETABLES CRISPS



Preparation : 15 min - **Resting :** - - **Cooking :** 15 min - **Equipment :** -

Ingredients : 6

- 2 potatoes - 1 carrot - 1 raw beetroot - 1 turnip - 1 courgette - 500 ml grapeseed oil - paprika or cumin - salt, 5 peppercorn blend

1. Wash and dry the vegetables. Peel the potatoes, carrot, beetroot and turnip; remove the ends of the courgette. Fit the food processing bowl, install the midi bowl and the 2mm slicing disc. Thinly slice each vegetable separately using the FOOD PROCESSOR programme.

2. Heat the oil in a deep-fat fryer or sauté pan until it is hot but not smoking. Fry the sliced vegetables in small quantities for about 3 minutes, until golden.

3. Drain the crisps and place on kitchen paper; season with paprika or cumin, salt and 5 peppercorn blend.

Chef's tip :

You can also cook the vegetable crisps in the oven at 180 deg C (170 degfan, gas mark 4) for 12 to 15 minutes. Brush with olive oil and season before baking.

