



Curry Spiced Pomme Frites

BAH Note: Yes, I really am going to advocate that you buy a jar of coconut oil for this recipe. These frites are so delicate that I think olive oil would completely overwhelm them. The coconut oil is delightfully neutral and can stand up to the super high oven temperature. Also, if you have a smoke detector anywhere near your kitchen, you may want to remove the battery while you make these. The high temperature sets mine off. Every single time.

- 1 Idaho Russet potato (about 10 ounces)
- 1 tablespoon coconut oil
- 1/2 teaspoon curry powder
- kosher salt

Heat the oven to 415 degrees and line a sheet pan with baking parchment.

Combine the coconut oil and curry powder in a shallow dish and set aside.

Slice the potato very thinly lengthwise, into approximately 1/8 inch slices, on a mandoline or with a sharp knife. Pat the slices dry with paper towels and then cut the slices into super fine matchsticks. Gently coat the matchsticks with the curry and coconut oil mixture.

Place a single layer of pomme frites onto the prepared sheet pan and bake for 10 to 14 minutes, rotating the pan halfway through. You want them to brown but not get completely charred. Remove the pan from the oven and immediately sprinkle the pomme frites with a pinch of kosher salt.

Continue to bake the remaining pomme frites in batches and shoving them directly in your mouth.

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