



Spicy potato wedges with sumac and Aleppo pepper

Gaggenau Appliance:

Preparation Time: 5 minutes + 30 minutes chilling

Cooking Time: 50 minutes

Serves: 4

Ingredients

4 medium white potatoes (Russet Burbanks or Maris Piper)
3 tbsp olive oil
1 tsp smoked paprika
2 tsp sumac
2 tsp Aleppo pepper flakes
1 tsp salt

Method

For perfect potato wedges, steam first then roast. Aleppo pepper has a mild chilli heat and sweet fruity flavour. Alongside sumac, with its lemony sourness, these spicy wedges are sure to be a hit.

Preparation:

1. Preheat oven to Hot air 100°C + 100% humidity.
2. Cut potatoes into 8 wedges. Place on a stainless steel perforated tray on shelf position 2 and steam for 20 minutes. Remove and place in single layer, uncovered, in the refrigerator to chill for 30 minutes.
3. Preheat oven temperature to Hot air 220°C + 0% humidity.
4. Mix all the spices together in a small bowl. Toss the potatoes with oil to coat and then toss with the spice mix. Cook potatoes for 30 minutes on shelf position 2 until golden and crispy.

To finish

1. Sprinkle with extra salt, sumac and Aleppo pepper.