

VEGETABLE CRISPS



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

Ingredients : 4

- 4 potaoes - 4 turnips - salt, pepper - 2 courgettes - Oil for frying

1. Wash the vegetables.
2. Peel the potatoes and turnips. Top and tail the courgettes.
3. Slice the vegetables separately in the midi bowl with the 2-mm slicing disc.
4. Heat the oil in your deep fryer. As soon as it is hot, fry the vegetable slices.
5. Drain on a wad of kitchen paper before transferring to a serving dish. Season with salt and pepper.
6. Serve immediately.

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■