



Potato fries with feta

Ingredients

- 12 large potatoes
- Sea salt
- Vegetable oil or olive oil
- 8 cloves of garlic unpeeled (please note for classes with children who are allergic to garlic please omit)
- 400 grams of feta crumbled
- Handful of rosemary leaves

Method

- Preheat the oven to 180 degrees Celsius
- Peel potatoes and chop into thin matchsticks
- Line baking trays with baking paper and place a light cover of olive oil on baking paper.
- Arrange fries in a single layer not too close as we want them nice and crispy. Sprinkle rosemary leaves and sea salt over the fries.
- Bake in the oven for 15 minutes, turn them over and cook for another 15 minutes till they are crisp and cooked through.
- While cooking wrap your garlic cloves in foil , pop some olive oil on the garlic and sea salt.
- When garlic is soft squeeze out the garlic , add 100 mls of olive oil.
- When chips are cooked remove from the oven place onto 2 platters, coat with the oil , sprinkle sea salt and then crumbled feta