

Oven fries with garden herbs

Prep time 15 minutes

Cooking time 20 minutes

Serves 4 persons

Ingredients

8 large potatoes cut into thin julienne

1 teaspoon of salt

1 Tablespoon sumac

2 tablespoons of olive oil

2 tablespoons rice flour

2 tablespoons garden herbs such as fresh oregano, parsley, thyme, rosemary and sage leaves **finely rocked and chopped**

What to do

1. Heat the oven to 250C
2. Cut potatoes into julienne – try to get them the same size
3. In a bowl add olive oil, herbs, salt, sumac and rice flour
4. Mix well gently with your hands not breaking the fries
5. Place onto a tray lined with baking paper and spread out fries
6. Cook for 20 minutes.