

# TRIPLE CHIPS

## How to fry FFF 14mm Chips

The debate as to which method creates the best chip has been discussed by Chip Shop owners for many years. We leave it to individuals to decide, but Triple F Chips can be cooked as follows:-

### Blanching

To blanch, fry the chips at around 145 degrees Celsius 4.5 to 5 minutes. The chips can then be stored in baskets at ambient temperatures. Frying off should be done at 180 degrees Celsius for 1.5 to 2 minutes. This will result in a nice golden chip which is slightly crispy on the outside with an even fluffy centre.

It's an ideal solution for shops or restaurants with a small frying range, which cannot cope with surges in demand over a lunch or dinner period. Blanching allows the shop to serve customers quickly and produce a great chip.

### Fry Straight Through

Frying straight through is perfect for Triple F Chips.

The chips should be cooked at 180 degrees Celsius for 7 minutes.

## How to fry FFF 20mm Chips

### Blanching

Blanch in Oil @120 degrees Celsius for approx. 10mins until soft to the touch, blast chill and then cook off when needed in oil at 180 for 3 to 4 minutes to crisp them up.

*N.B. Frying times are estimates based on average varieties of potato and differences in individuals cooking equipment.*