



## Consejo del chef

Serve hot, sprinkle some dried thyme and parsley on top, and dip in your favourite sauce.

## Raciones para 2

2 Medium potatoes

4 Tablespoons of olive oil

1 Tablespoon of pink salt

Pepper to taste

1 Tablespoon of dry thyme

1 Tablespoon of dry rosemary

1 Tablespoon of oregano

1 Tablespoon of ground garlic

1 Tablespoon of onion powder

1 Tablespoon of nutmeg

Dry parsley

- 1 Wash potatoes thoroughly and slice them into thin slices. You can use a mandoline too.
- 2 Place the slices in a bowl and season them with the rest of the ingredients. Toss well with your clean hands to combine the spices and potatoes.
- 3 Grease a few muffin moulds and fill them with the potato slices.
- 4 Bake at 180 °C for 30 minutes, or until the potatoes are crispy and golden brown.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/torres-de-patatas-crispy/>

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