



Amazingly crispy flavorful on the outside and tender and fragrant on the inside.
These rosemary potato wedges are a must try!

Ingredients

6 potatoes	1/2 a tablespoon of paprika
1 sprig of rosemary	1 tablespoon of black pepper
7 cloves of garlic, minced	1 cup of maize flour
1/2 of a thumbsized ginger root	2 eggs
1/2 a teaspoon of turmeric	Salt to taste
1 tablespoon of garlic powder	Vegetable oil for frying

Method

Peel your potatoes and slice them up into wedges. Put them in a sufuria together with some salt, your minced garlic and ginger, rosemary leaves . Put to boil until the potatoes have just softened. Drain the excess water if any and set aside.

Mix the garlic powder, maize flour, paprika and black pepper together until evenly distributed. Crack your egg and whisk. Dip your boiled potato wedges in the egg then proceed to dredge it in the flour until it is fully coated.

Heat your vegetable oil and once it is hot enough, flash fry your potato wedges. Remove from the heat and allow to drain on a paper towel.

Serve



SERVE WITH: your favorite meat stew and your favorite veggies or salad
