

# CRISPY POTATO NUGGETS

Ingredients	Amounts
Russet potatoes, 80 ct.	6 lb.
Powdered gelatin	4 Tbsp.
Curry powder	1 Tbsp.
All-purpose or Wondra Flour	2 Tbsp.
Salt	to taste
Pepper	to taste

## Method

1. Steam the potatoes for 10 to 15 minutes until they are par-cooked – they must still be firm. Remove the skin and grate potatoes while they are still warm on the large holes of a box grater into a hotel pan.
2. Evenly season warm potatoes quickly with curry powder, flour, salt, and pepper; taste for seasoning. Evenly flatten out the potatoes in the pan then sprinkle the powdered gelatin.
3. Place in the 300°F preheated oven for approximately for 5 to 10 minutes to let the gelatin melt. When melted, remove the pan from the oven and mix the gelatin into the potato mixture; place evenly onto a lined quarter sheet pan. Wrap with plastic wrap and place the other pan on top. Weigh down in a cooler for 1 hour.
4. Cut the potatoes into desired shape, dip into flour, and fry in a 350°F fryer until golden brown.

Source: Todd Humphries