

POMMES FRITES WITH HARISSA SALT

Ingredients

Amounts

Pommes Frites

Russet potatoes

As needed

Canola oil

As needed for frying

Harissa Salt

Kosher salt

2 Tbsp

Crushed chili Aleppo

1 Tbsp

Crushed chili Marash

1 Tbsp.

Cumin seeds, toasted

1 tsp.

Coriander seeds, toasted

1 tsp.

Method

1. Peel the potatoes and julienne on a mandoline slicer. Otherwise slice fine and then cut across with a knife to create a fine julienne. Soak the julienne potatoes in cold water for at least an hour. Drain well and deep fry in 350°F oil until golden brown and crispy.
2. Grind all the ingredients for the harissa salt together in a spice grinder.
3. Sprinkle the fries with harissa salt.

Yield: 8 servings