

Potatoes Chicago

Cuisine: **Other**
Food category: **Side dishes**



Author: **Chloé Lasseron**

Company: **Retigo**



Program steps

1	 Hot air	 100 %	 Termination by time	 00:25 hh:mm	 250 °C	 100 %	
2	 Hot air	 100 %	 Termination by time	 00:17 hh:mm	 180 °C	 100 %	

Ingredients - number of portions - 4		
Name	Value	Unit
Potato	1	kg
dry white wine	60	ml
vegetable broth	175	ml
garlic cloves, finely chopped	3	pcs
butter soft	30	g
lemon juice	30	ml
sprig of parsley	5	pcs
extra virgin olive oil	30	g

Nutrition and allergens	
Allergens: 7 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	310 kJ
Carbohydrate	44 g
Fat	13.3 g
Protein	5.1 g
Water	199.5 g

Directions

Cut the potatoes into even wedges. Generously season them with olive oil, salt, and pepper.

Arrange the wedges face down on a lined GN tray. Bake until golden and easily release, about 15 minutes.

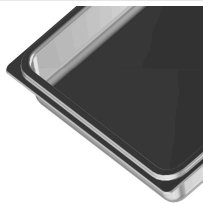
Turn the wedges halfway through cooking for even coloring.

In a bowl, mix the broth, chopped garlic, white wine, lemon juice, and melted butter.

Pour this liquid over the potatoes and return to the oven until absorbed and lightly caramelized.

Sprinkle with finely chopped parsley before serving.

Recommended accessories



GN container Stainless
steel full