

# Vegetable fried chips



**BOSCH**

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## Ingredients:

200 g mixed vegetables:  
beetroots, parsnips,  
sweet potatoes,  
green cabbage,  
carrots, kale etc

olive oil

herbs

sea salt

## Workflow:

1. Peel the vegetables and cut them into thin slices, 1.5 mm thick. The easiest way to cut is with a Bosch MUM (use the cutting accessory with 1.5 mm slice thickness). Do not salt the vegetables so that they do not release moisture.
2. Spray the vegetables with a little oil and sprinkle with herbs if desired.
3. Spread evenly on the Air Fry tray - do not stack the chips on top of each other, but keep them in one layer if possible.
4. Halfway through cooking, flip the chips so they don't stick to the tray and get maximum crispiness.

### TIP:

Serve sprinkled with sea salt

## Setting procedure:

Air-Fry sheet on Level 3  
(also use universal tray on  
Level 1 to prevent dripping)  
**Air Fry Function** 140°C  
Cooking time 30 minutes

Air Fry

Use Home Connect App  
to send recommended  
settings to your oven



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