



Potato Wedges with Rainbow Dips

Difficulty: Easy

Servings: 3 - 4

Preparation Time: 50 mins

Cooking Time: 20 mins

Ingredients

Wedges

500g Frozen Potato Wedges

800g Cooking Oil

Homemade Mayonnaise

60g Pasteurised Egg Yolks

210g Sunflower/Canola Oil

1 Teaspoon Dijon Mustard

1 Tablespoon White Wine Vinegar

2 Pinches Fine Salt

2 Pinches White Pepper Powder

Thai Sweet Chilli

5g Coriander

5g Fresh Lemongrass

60g Thai Sweet Chilli Sauce

1 Teaspoon Lemon Juice

Lime Nacho Cheese

10g Shallots

60g Nacho Cheese Sauce

3 Fresh Kaffir Lime Leaves

Curry Mayo

10g Shallots

3 Pinches Meat Curry Powder

1 Tablespoon Butter

4 Tablespoons Mayonnaise

Sour Cream Spinach

25g Fresh Baby Spinach

200g Water

1 Teaspoon Lemon Juice

1 Teaspoon Salt (with excess for seasoning)

4 Tablespoons Sour Cream

To Taste White Pepper Powder

Blue Pea Truffle Mayo

5g Dried Blue Pea Flower

100g Water

1 Teaspoon Truffle Oil

4 Tablespoons Mayonnaise

Sour Cream Pickled Beetroot

60g Beetroot

60g Sugar

80g Vinegar

120g Water

4 Tablespoons Sour Cream

Pickled Purple Cabbage Mayo

60g Purple Cabbage

60g Sugar

80g Vinegar

120g Water

4 Tablespoons Mayonnaise

Method

Homemade Mayonnaise

1. Attach Balloon Whisk to your Hand Blender. Into your Hand Blender Measuring Beaker, add egg yolk, Dijon mustard and white wine vinegar. Blend well to your desired consistency. While blending, add slowly sunflower or canola oil. Season with salt and pepper.



Thai Sweet Chilli

2. Chop and smash white stalk base of lemongrass then slice finely. With your Hand Blender, blend Thai chilli sauce, lemon juice, coriander and sliced lemongrass base well to your desired consistency.





Lime Nacho Cheese

3. With your Hand Blender, chop shallots. By hand, finely chop Kaffir lime Leaves. Add into a small bowl, Nacho cheese sauce, chopped shallots and chopped Kaffir lime leaves. Mix well with spoon.



Curry Mayo

4. With your Hand Blender, chop shallots. In a lightly heated pan, add butter. Fry Chopped Shallots for about 2 to 3 minutes. Add Meat Curry Powder, and mix well. Set aside in a bowl for 5 minutes to cool. Add to 4 tablespoons of mayonnaise. Mix well with spoon.



Sour Cream Spinach

5. Bring water to boil. Add salt. Blanch spinach for 1 minute to soften and make blending easier. Remove spinach and squeeze off excess water. With your Hand Blender, blend sour cream, cooked spinach, lemon juice, salt and pepper well to your desired consistency.





Blue Pea Truffle Mayo

6. Lightly heat up water. Infuse with blue pea flowers for about 3 to 5 minutes. Strain to obtain blue liquid. With your Hand Blender, blend 4 tablespoons of mayonnaise, 1 teaspoon of truffle oil and 1 teaspoon of blue liquid well and set aside.





Sour Cream Pickled Beetroot

7. Peel, quarter and thinly slice beetroot to about 0.2cm thick. Boil water, vinegar, sugar and stir well. Add sliced beetroot to pickle it for a tangy punch. Turn off heat and infuse for 20 minutes, then strain off liquid. With your Hand Blender, blend pickled beetroot and sour cream well to your desired consistency.



Pickled Purple Cabbage Mayo

8. Thinly slice purple cabbage. Boil water, vinegar, sugar and stir well. Add sliced cabbage to pickle it for a tangy punch. Turn off the heat and infuse for 20 minutes then strain off liquid. With your Hand Blender, blend 4 tablespoons of mayonnaise and pickled cabbage well to your desired consistency.



Wedges

9. Into a heated frying pan, bring cooking oil up to temperature. Test with one potato wedge. The oil is hot if bubbles form. Add all potato wedges and fry for about 5 to 8 minutes until golden.





10. Serve with dipping sauces and enjoy.

