Pomì
O Così. O Pomì.

# Homemade potato chips with Pomì Squeeze Ketchup



**Preparation time**: 20 min
**Difficulty**: Easy

### Ingredients

- Fresh potatoes: 500 g
- Peanut oil or Extra Virgin olive oil (delicate): 2 lt

## Preparation

Finely slice the potatoes with a vegetable slicer. Leave them in cold water for a few hours so they lose their starch, this way they won’t stick to one-another. Drain and dry the potatoes on a cloth, then fry them for some minutes in very hot seed oil, then drain well on absorbent paper. Serve warm with **Pomì Ketchup**.

**For this recipe we used:**

Ketchup 25 g per person

