C R I S P Y P O T A T O

Ingredients
kilo potatoes
liter of water
100 ml white vinegar
tablespoon salt
frying oil
Potato spices:
Teaspoon salt
teaspoon paprika
teaspoon garlic powder
Teaspoon onion powder
Quarter teaspoon curry
pinch of nutmeg
Dangerous white sauce:
tablespoon butter
a tablespoon of flour
300 ml milk (one and a half cups)
2 tablespoons cream cheese
2 tablespoons mayonnaise
kashkaval

Directions
To boil the potatoes: In a pot on the fire, put water and leave it until it boils, then add salt, white vinegar (exclusively), and then add to the pot the potato pieces (special potatoes for frying; washed and cut into equal fingers) and leave them until the beginning of boiling, and then we wash the potato pieces with water Cool, then put them in a colander. Frying stage: we fry the potato pieces in a frying pan on a low heat (oil temperature is approximately 170) for about 3 minutes (until the potato pieces are cooked between 40-50% only), then we put them in a tray covered with kitchen paper (kitchen tissues or tissues). We leave them a little, and then put the potato pieces in the fridge for a little while, then we fry the potato pieces again, then we drain them from the oil and put the potato pieces in a bowl, and then add the spices to them and stir them. To prepare the potato spices: In a bowl, put salt, paprika, garlic powder, onion powder, curry, nutmeg (and you can put it as desired), then mix all the ingredients. To prepare the white sauce: In a pot on the fire, put butter and leave it until it melts, then add the flour and roast it with the butter, then add the milk to the bowl and leave it until the mixture thickens, and then add cream cheese, we continue to stir until the mixture becomes creamy (and in you add two tablespoons of mayonnaise). Application stage: We put the potato pieces in the serving dish, then add the kashkawan (according to the quantity desired), and then we pour the hot sauce over them, then the dish is ready.

C H E F O M A R