

Crispy accordion potatoes

with smoked paprika powder

Accordion potatoes are a creative and delicious twist on the classic jacket potato. With their unique appearance and extra crispy texture, they are the perfect choice for a cosy evening in front of the TV or as an impressive side dish for dinner with friends. Let yourself be inspired by the simple preparation and irresistible flavor!

Ingredients

- large potatoes
 - frying oil
 - salt
 - smoked paprika powder
 - 2 Chinese chopsticks
-

Directions

1. Peel the potatoes and cut them into squares. Place the potato squares between the chopsticks. Cut one side of the potato very finely at a 90-degree angle to the chopsticks. Turn the potato over and cut the other side diagonally without cutting all the way through. [Video](#)
2. Skewer the sliced potatoes and place them in a bowl of cold water. Leave them to soak for about 30 minutes to dissolve the starch. Then drain the potatoes and pat them dry thoroughly.
3. Heat the frying oil and fry the potatoes for 5-8 minutes, possibly in two batches. Remove the potatoes and drain them on a plate with kitchen paper. Salt the potatoes and sprinkle them with smoked paprika powder.

▷ Enjoy these crispy and flavourful accordion potatoes, which are guaranteed to be a highlight at any occasion!