



Canadian Poutine



Ingredients

- 3 large scrubbed potatoes suitable for baking
- 3 tablespoons of olive oil
- 1.5 teaspoon of salt in total
- 1 teaspoon of pepper in total
- 6 tablespoons unsalted Butter
- 30 gr Flour
- 600 ml beef stock
- 2 tablespoons worcestershire sauce
- 3 tablespoons of corn starch
- 2 tablespoons of water
- 335 gram Henri Willig Organic Jersey cut into small pieces

Preparation

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Cut the potatoes into (french fries) chips. Either deep-fry your potatoes or use an oven. Deep-frying: heat the pan to 185°C and fry the fries in portions for 5 minutes until golden, sprinkle with salt and pepper. If using an oven: preheat the oven to 230°C/450°F. Line 2 baking sheets with parchment paper. Drizzle the chips with olive oil and sprinkle with salt and pepper. Mix all the chips together. Arrange them evenly on each baking sheet so they don't touch. Bake for 25 minutes, flipping halfway through, until golden brown.

For the gravy, add the butter and flour to a medium saucepan over medium heat. Whisk until the mixture is golden brown. Add the beef stock, Worcestershire sauce and remaining salt and pepper. Bring to the boil and whisk continuously. Make a cornstarch mixture in a small bowl by mixing the water with the cornstarch. Add that to the gravy and stir until it thickens. Remove from the heat and cover to keep the gravy warm.

Transfer the fried chips to a large bowl or serving dish, add the small cubes of Organic Jersey cheese and pour the hot gravy over the top. Toss to coat, serve immediately.