

Fried potato cubes

4 servings

800 g firm potatoes

Rapeseed oil

Butter

Flake salt

Peel and dice the potatoes into cubes (approx. 1.5 x 1.5 cm).

Place in a bowl of cold water for approx. 20 min to extract the starch.

Shake the potatoes in a colander and dry the potatoes in a kitchen towel.

Fry the potatoes over slightly more than medium heat (6/9) in rapeseed oil for approx. 20-25 minutes.

Reduce the heat to medium heat (5/9). Add the butter and fry for a further approx. 5-10 minutes.

Stir in the meantime.

Season with salt.