**POTATO WEDGES - SOUR CREAM – SWEET CHILI SAUCE**

**200 g potato wedge**

**30 g sour cream**

**30 g sweet chili sauce**

**POTATOES COOKING**

**2 kg potatoes cut into wedges, fries or brava**

**20 g white vinegar**

**10 g salt**

**1 L Water**

* Rinse the cut potatoes in water until all starch is gone and the water stay clear
* Place the potatoes in a pot with the clean water and vinegar
* Bring to boil and let cook on low heat until the potatoes are tender
* Take the pot off the heat and add plenty of ice inside to cool down and stop the cooking

**POTATO FLOUR SEASONING**

**2 kg corn starch**

**10 g baking soda**

**20 g garlic powder**

**30 g onion powder**

**20 g black pepper**

**SWEET CHILI SAUCE**

**460 g white vinegar**

**460 g water**

**250 g sugar**

**110 g red chili**

**60 g garlic**

**60 g coriander roots**

* Blend all the ingredient together
* Reduce to a syrup