

POTATO SKIN CURLS WITH HERBS

batatas com ervas finas

MAKES ABOUT 2 CUPS

I flipped over these addictive curls while sitting at Spot LX in the Casino Lisboa. When I asked the restaurant manager, my friend Nuno Faria, how they were made, he let me in on a little secret: Portuguese frugality made it difficult for the chefs, who were making potatoes for other dishes, to toss out the skins. So they peeled the skins thick enough to be fried up as a bar snack. The flavor comes from frying the curls in an herb-infused oil. The result? Every bite is full of crunchy potato and crisp flecks of herbs.

ATENÇÃO ✨ You can use more or fewer peelings by simply adjusting the amount of the other ingredients. For every cup of skins, use about 1½ cups oil and ½ cup chopped fresh herbs.

HERBED OIL

1 CUP ROUGHLY CHOPPED MIX OF FRESH HERBS, SUCH AS THYME, ROSEMARY, SAGE, FLAT-LEAF PARSLEY, CILANTRO, OR MARJORAM LEAVES

3 CUPS VEGETABLE OIL

2 CUPS THICK YUKON GOLD POTATO PEELINGS (FROM ABOUT 2 TO 3 LARGE POTATOES), DRIED WELL

KOSHER SALT AND FRESHLY GROUND BLACK PEPPER

1. Dump half the herbs in a medium saucepan and pour in the oil. Heat the mixture over very low heat until the herbs begin to sizzle, about 8 minutes. Remove from the heat and let cool completely.
2. Strain the oil through a fine sieve and discard the herbs.
3. Return the oil to the pan and heat over medium-high heat until it reaches 350°F on a deep-fat or candy thermometer (see “Small Fry,” page 39). Carefully lower the potato peels into the oil and fry until golden and crispy, 5 to 7 minutes. Stir frequently and adjust the heat so they don’t burn. Just before the potatoes are done, dump the rest of the herbs into the oil and fry for a mere 30 seconds to crisp them.
4. With a slotted spoon, transfer the skins and herbs to paper towels; toss to drain well. Season with salt and pepper to taste. Serve hot.