

**By Nick Martin – Head Chef**  
**Old England Macdonald Hotel, Windermere, Cumbria**

4 portions

1kilo Carrolls Heritage potatoes, peeled and washed and cut into 2cm thick chips,  
(don't try to be too neat as they look better)

Put these into a pan and cover with either cold water or chicken / vegetable stock,  
bring to a quick simmer for 6 minutes until the potatoes have a slight give to them but not too soft,

Refresh under lots of running cold water, drain well and dry by sitting them on a clean cloth to  
absorb any excess water,

Pre-heat a fryer to 175 c, carefully lower the chips into the hot oil and leave to fry without  
shaking the basket,

Remove the chips when they are nice and golden brown, season with sea salt and serve,

Try drizzling truffle oil over the chips for a really different taste,