

# Caramelised potato chips with curds and potato variety **Babylon.**

*Potatoes have a certain sweetness and are therefore delicious in a dessert.*

Preparation: approx. 35 minutes

Serves: 5



## Ingredients

- 400 grams Turkish yogurt (10% fat)
- 4 tablespoons honey
- 2 unripe plums
- 1 glass of white wine
- zest of 1/2 lemon
- 1 vanilla pod
- 630 grams caster sugar
- 2 potatoes (e.g. Babylon)
- 3/4 litre sunflower oil
- 85 ml cream
- 70 grams butter
- thyme

## Preparation

### Step 1: the curds

Put the Turkish yogurt in a cheesecloth / tea towel and let it hang overnight or for a few hours to obtain thick curds. Season with honey.

### Step 2: the plums

Stone the plums and cut into very thin slices. Heat the wine with the lemon zest, vanilla pod and 2 tablespoons of sugar and pour over the plums. Leave to marinate for a few hours.

### Step 3: the potato chips

Slice the potato into very thin slices with a mandolin. Bring 500 ml of water and 500 grams of sugar to the boil and briefly blanch the thin potato slices in this syrup. Drain well and pat dry with a tea towel. Heat plenty of sunflower oil to 180°C and deep-fry the potato slices until golden brown and crispy (be careful not to brown excessively, for health reasons). Drain on paper towels.

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## **Step 4: the salty caramel**

Heat the remaining 100 grams of sugar with 2 tablespoons of water over medium heat to a nice light-brown caramel. Don't take your eyes off it and make sure that the caramel does not cook too quickly and burn. Stir the cream into the caramel, and then stir in the butter and a teaspoon of salt.

## **Step 5: serve**

Layer the crispy potatoes, curds, salty caramel and marinated plums with any adhering wine syrup. To finish, decorate with a few thyme leaves.

**Enjoy!**

*Photo: Mitchell van Voorbergen*