

Spicy Potato Wedges and Salsa Dip

Requisition of Equipment

2 blue trays, safety mat, large mixing bowl, medium mixing bowl, small saucepan, vegetable knife, brown chopping board, green chopping board, small bowl for peelings, wooden spoon, digital timer, measuring spoons, baking tray, tongs, slotted spoon, wooden triangle, colander



Method

Time	Steps
Step 1 15 min	Personal and kitchen hygiene. Collect equipment. Weigh/measure ingredients. Set oven to 180°C. Line baking tray with paper. RE SET TIMER.
Step 2 5 min	Place potatoes into colander and wash. Place safety mat beneath brown chopping board and cut each potato into 8 wedges. RE SET TIMER.
Step 3 3 min	Place potatoes in a large mixing bowl. Add oil and seasonings and mix well with your hands. RE SET TIMER.
Step 4 25 min	Place wedges onto a tray. Wash and dry your hands. Use oven gloves to put tray into the oven. Bake for 20-25 minutes until soft and golden brown in colour. While baking put a small saucepan of water on to boil (number 6). Core and cross tomatoes. Wash up using hot soapy water. Pack all equipment away. Using oven gloves remove baking tray from oven and place on a wooden triangle. RE SET TIMER.
Step 5 5 min	When water is boiling, using a slotted spoon, carefully put tomatoes into the water for a couple of minutes until skin starts to come away from the flesh. RE SET TIMER.
Step 6 5 min	Using a slotted spoon, remove tomatoes from saucepan and place into a bowl of cold water. Place green chopping board on a safety mat, peel tomatoes and roughly chop. Remove water from saucepan and add chopped tomatoes. RE SET TIMER.
Step 7 10 min	Place safety mat beneath brown chopping board and peel and finely chop onion. Finely chop chilli. RE SET TIMER.
Step 8 10 min	Add onion, butter, chilli and tomato puree to chopped tomatoes in saucepan. Stirring continuously, bring tomato mixture to the boil (number 6) and then reduce the heat to number 3 and simmer for 5 minutes. RE SET TIMER.
Step 9 10 min	Using tongs place spicy potato wedges into one container and the salsa dip into your second container. Do a final clean up. Sweep floor. Spray down counter. Set out washing and drying cloths for the next class.

Ingredients

2 Medium Potatoes
 2 Large Tomatoes
 12.5g x Butter
 ¼ Onion
 ½ Fresh Chilli
 Tomato Puree (school)
 Cajun Spice (school)
 Paprika (school)
 Chilli Powder (school)
 Sunflower Oil (school)

CONTAINER

2 containers this week – one for the spicy potato wedges and the second container for the salsa dip