



Blight-resistant Potato Snacks with Sea Buckthorn Seasoning

Ingredients (per 20g serving)

Snack Base:

8.85g Blight-resistant potatoes

3.81g Water

3g Cornstarch

1.78g Buckwheat flour

1.23g Pea protein

0.33g Inulin

Seasoning:

0.3g Paprika

0.11g Garlic powder

0.11g Onion Powder

0.1g White pepper

0.1g Black pepper

0.07g Thyme leaves

0.07g Oregano leaves

0.000125g Sea buckthorn oil

0.000375g Rapeseed oil

A spray of sunflower oil to bake

Method:

Make mashed potatoes by simmering peeled potatoes in a pot (gas mark 3) for 20 minutes until soft. Weigh out all ingredients for the snack base accurately in a bowl. Mix the ingredients thoroughly into a dough using a wooden spoon. Sprinkle additional buckwheat flour onto a table surface, and roll out the dough into a thin layer approx. 0.5mm thick. Cut the snack shapes out into the desired shape (preferably circles), and lay out on a baking tray lined with greaseproof paper. Lightly spray a thin layer of sunflower oil on one side of the snacks, and bake in an oven at 150°C for 20 minutes. Remove from the oven and allow to cool.

Weigh out all herbs and spices for the seasoning accurately into a bowl. Rub both oils into the seasoning. Pour the seasoning into a small plastic bag. Add in the potato snacks and shake until the snacks are sufficiently covered with the seasoning.