

# Poutine

Classic Canadian poutine recipe with crispy double-fried fries, cheese curds, and rich brown gravy. Learn to make authentic Quebec poutine at home.

30	30	60	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Poutine

## Ingredients

- 3 tbsp corn starch
- 2 tbsp water
- 6 tbsp unsalted butter
- 1 cup flour
- 20 oz beef broth
- 10 oz chicken broth
- 3 potato
- 1 tbsp sunflower oil
- 1 cup quark cheese

## Instructions

- 1 Make the cornstarch slurry**

Whisk 3 tablespoons cornstarch with 2 tablespoons water in a small bowl until completely smooth with no lumps. Set aside.
- 2 Prepare the gravy**

Melt 6 tablespoons butter in a medium saucepan over medium heat. Add 1 tablespoon flour and whisk constantly for 2-3 minutes until the mixture turns golden brown and smells nutty.
- 3 Gradually whisk in 1 cup beef broth, pouring slowly while whisking constantly to prevent lumps. Bring to a boil, then reduce heat to low and simmer for 2 minutes until thickened. Whisk in half the cornstarch slurry and simmer 1 minute more, adding remaining slurry if needed for a thick, gravy-like consistency. Season with salt and pepper to taste, then keep warm on low heat.**
- 4 Prepare the potatoes**

Wash and peel 20 ounces russet potatoes, then cut into 1/2-inch thick fries. Place in a large bowl, cover completely with cold water, and soak for 30 minutes to remove excess starch.
- 5 Heat oil for frying**

Heat oil in a heavy-bottomed pot or deep fryer to 325°F (163°C), using a thermometer to monitor temperature.
- 6 First fry**

Drain potatoes and pat completely dry with paper towels. Carefully add potatoes to the 325°F (163°C) oil and fry for 4-5 minutes until they're cooked through but not browned. Remove with a slotted spoon and drain on a wire rack.

## 7 Second fry

Increase oil temperature to 375°F (190°C). Return the par-cooked fries to the hot oil and fry for 2-3 minutes until golden brown and crispy. Remove and immediately season with salt.

## 8 Assemble the poutine

Transfer hot fries to serving bowls or plates. Pour warm gravy generously over the fries, then immediately top with 10 ounces cheese curds. Serve immediately while the cheese is still cold and squeaky and the fries are hot.

## Tips

Soak cut potatoes in cold water for at least one hour or overnight to remove excess starch, which prevents fries from sticking together and ensures maximum crispiness.

Use a candy thermometer to monitor oil temperature precisely - the double-frying method only works with accurate temperatures of 300°F and 375°F.

Make your gravy ahead of time and keep it warm on low heat, as assembling poutine quickly is crucial for the best texture and temperature contrast.

Choose the freshest cheese curds possible - they should squeak when you bite them and be at room temperature for optimal melting.

Taste your broth before seasoning the gravy, as store-bought broths vary significantly in salt content and may not need additional seasoning.

Serve poutine immediately after assembly in warmed bowls to maintain temperature, and always eat with a fork due to the messy nature of the dish.

For the most authentic experience, use russet potatoes cut into thick, uniform sticks about ½ inch wide to ensure even cooking.

If making large batches, keep components separate and assemble individual portions to order, as poutine doesn't hold well once assembled.