

F?r?nda Elma Dilim Patates

Crispy baked potato wedges with golden exterior and fluffy interior. Easy homemade alternative to french fries with herbs and parmesan.

45	35	80	4	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

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Malzemeler

- 4 potato
- 1 cup olive oil
- 1 tsp sea salt
- 1 tsp garlic powder
- 1 tsp paprika
- 1 tsp black pepper
- 2 tbsp parsley
- 1 cup parmesan cheese

Yap?l???

- Prepare the oven and potatoes**

Preheat oven to 220°C (425°F). Wash and scrub 4 large potatoes thoroughly, then cut each lengthwise into 8 wedges.
- Place the potato wedges in a large bowl filled with cold water and let them soak for 30 minutes to remove excess starch.
- Season the potatoes**

Drain the potatoes and pat them completely dry with paper towels. In a large bowl, combine 1 teaspoon salt, 1 teaspoon garlic powder, 1 teaspoon paprika, and 1 teaspoon black pepper.
- Add the dried potato wedges to the seasoning mixture. Drizzle with 2 tablespoons olive oil and toss until all wedges are evenly coated with oil and spices.
- Bake the wedges**

Line a large baking sheet with parchment paper. Arrange the seasoned wedges in a single layer, making sure they don't overlap or touch.
- Bake for 30-35 minutes, flipping once halfway through, until the wedges are golden brown and crispy on the outside and tender when pierced with a fork.
- Finish and serve**

While the potatoes are still hot, transfer them to a serving bowl and sprinkle with 1 cup grated Parmesan cheese, tossing gently so the cheese melts slightly onto the hot wedges.
- Serve immediately while hot and crispy as a side dish or appetizer.

?puçlar?

Soak cut potato wedges in ice water for 30 minutes to remove excess starch and achieve maximum crispiness. This step is crucial for preventing gummy textures and ensuring a golden, crispy exterior.

Pat the soaked wedges completely dry with paper towels before seasoning. Any remaining moisture will create steam during baking, preventing proper browning and crisping.

Arrange wedges in a single layer on your baking sheet with space between each piece. Overcrowding causes steaming rather than roasting, resulting in soggy wedges instead of crispy ones.

Use parchment paper or aluminum foil on your baking sheet to prevent sticking and make cleanup easier. This also helps achieve even browning on the bottom of the wedges.

Don't add grated Parmesan cheese until after baking. The high heat will cause the cheese to burn and create a bitter taste. Instead, toss hot wedges with cheese so it melts from residual heat.

For extra flavor, toss the hot cooked wedges with fresh herbs like chopped parsley, chives, or rosemary. The heat will release the herbs' aromatic oils for maximum impact.

If using waxy potatoes like red potatoes, skip the ice water bath as they contain less starch. For Yukon Gold potatoes, a shorter 15-minute soak is sufficient.

Store leftover wedges in the refrigerator for 3-5 days and reheat in a 200°C oven rather than the microwave to maintain their crispy texture.