

Poutine Patates K?zartmas?

Traditional Canadian poutine recipe with crispy fries, cheese curds, and rich gravy. Learn to make authentic Quebec-style poutine at home.

30	30	60	4	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Poutine Patates K?zartmas?

Malzemeler

- 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

Yap?l???

- 1 Prepare the potatoes**

Wash and cut 3 large russet potatoes into sticks about 1.5cm (1/2 inch) thick. Place in a large bowl and cover completely with cold water. Soak for at least 1 hour or overnight to remove excess starch.
- 2 Make the gravy**

Whisk together 3 tablespoons all-purpose flour with 2 tablespoons butter in a medium saucepan over medium heat. Cook, stirring constantly, until the mixture turns golden brown and smells nutty, about 3-4 minutes.
- 3 Gradually whisk in 1 cup beef or chicken stock, adding it slowly to prevent lumps. Bring to a boil, then reduce heat and simmer until thickened enough to coat the back of a spoon, about 5-6 minutes. Season with salt and pepper to taste. Keep warm over low heat.**
- 4 First fry the potatoes**

Heat oil in a large heavy pot or deep fryer to 150°C (300°F). Drain potatoes completely and pat dry with paper towels until no moisture remains.
- 5 Fry potatoes in small batches at 150°C (300°F) for 5-6 minutes until cooked through but pale in color. Remove with a slotted spoon and drain on wire racks for at least 5 minutes.**
- 6 Second fry for crispiness**

Increase oil temperature to 190°C (375°F). Fry the pre-cooked potatoes again in batches for 2-3 minutes until golden brown and crispy on the outside.

- 7 Remove fries and drain briefly on paper towels, then transfer immediately to serving plates or a large platter. Season lightly with salt while hot.
- 8 **Assemble the poutine**
Pour the warm gravy generously over the hot fries, making sure to coat them evenly. The gravy should be hot enough to start melting the cheese.
- 9 Scatter 20 oz fresh cheese curds over the gravy-covered fries. The curds should start to soften slightly from the heat but still maintain their shape. Serve immediately while the fries are crispy and the gravy is hot.

?puçlar?

Soak cut potatoes in cold water for at least one hour or overnight to remove excess starch, resulting in crispier fries that won't stick together during cooking.

Double-frying is essential for perfect poutine fries - first at lower temperature to cook through, then at higher temperature to achieve golden crispiness.

Use fresh cheese curds when possible, as they should squeak when you bite them. Day-old curds work fine, but avoid anything older than a few days.

Keep the gravy hot but not boiling when serving, as the heat should warm the cheese curds without completely melting them.

Don't oversalt the fries initially, as both the gravy and cheese contribute saltiness to the final dish.

Serve poutine immediately in warmed bowls to maintain temperature and prevent the fries from becoming soggy too quickly.

For vegetarian poutine, substitute beef and chicken stock with rich mushroom or vegetable stock, adding soy sauce for extra umami depth.

Cut fries to uniform thickness (about 1.5cm) to ensure even cooking during both frying stages.