

## Chipsi mayai

*Serves 2*

4 medium potatoes

2–3 eggs

1 l oil (for deepfrying)

2 tbsp oil (for the omelette)

Peel four medium potatoes.

Slice them into chip-sized pieces.

Fill a pot or deep fat fryer half full with oil.

Fry at 180°C for about eight minutes.

Allow to cool slightly and add salt to taste.

Scatter a selection of chips in a medium-sized frying pan with a little oil.

Turn the heat up to medium-high.

Beat the eggs.

Pour the beaten egg over the chips.

Cook on one side, then flip and cook the other side until the desired texture is achieved!

