

# Beetroot, kumara & potato crisps

## Read this recipe very carefully!!

<p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 285g (1 1/4 cups) white sugar</li><li>• 250ml (1 cup) water</li><li>• 1/2 tsp chilli powder</li><li>• 1/4 tsp ground allspice</li><li>• Salt &amp; freshly ground black pepper</li><li>• 2 beetroot bulbs</li><li>• 1 medium (about 350g) orange sweet potato (kumara), peeled</li><li>• 2 large (about 200g each) desiree potatoes, unpeeled, washed, dried</li></ul>	<p><b>Equipment</b></p> <p>Measuring spoons &amp; cups Sharp knife Chopping board sieve baking tray</p>
<p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Preheated oven to 180°C. Line 2 large baking trays with non-stick baking paper.</li><li>2. Combine sugar, water, chilli and allspice in a small saucepan. Season with salt and pepper. Stir over low heat for 5 minutes or until sugar dissolves. Remove from heat. Set aside for 10 minutes to cool.</li><li>3. Wearing rubber gloves to avoid staining your hands, trim and peel beetroot. Cut beetroot into 1-2mm-thick slices and place in a bowl. Cut sweet potato and potato into 1-2mm-thick slices and place in a separate bowl.</li><li>4. Add sugar mixture to sweet potato and potato slices and toss to coat. Set aside for 10 minutes to soak. Transfer sweet potato and potato slices to a colander to drain. <b>Reserve sugar mixture.</b></li><li>5. Place the sweet potato and potato slices, in a single layer, on prepared trays. Bake in preheated oven, swapping trays halfway through cooking, for 20-30 minutes or until light brown and crisp. <b>(Remove slices from oven once brown, as they will cook at</b></li></ol>	

**different rates.)** Place crisps on wire racks to cool.

6. Meanwhile, **add reserved sugar mixture** to beetroot. Set aside for 10 minutes to soak. Drain. Place the beetroot, in a single layer, on prepared trays. Bake in oven, swapping trays halfway through cooking, for 20-30 minutes or until light brown and crisp. Remove from oven. Place on wire racks to cool.

7. Serve and enjoy 😊