



# Kumara Chips with Basil Aioli

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4 large kumara's (we used a mix of red & orange) 3 Tbsp coconut oil, melted  
2 Tbsp brown rice flour  
2 tsp paprika

1 tsp ground turmeric 2 good pinches of salt

## **Aioli:**

3 Tbsp aquafaba (brine from canned chickpeas) 1 Tbsp apple cider vinegar  
1 tsp Dijon mustard  
1 Tbsp lemon juice + zest

2 cloves of garlic

1/2 tsp salt

Cracked pepper

3/4 cup olive oil

Large handful of basil

1/2 cup cashews, soaked 2-4hrs, drained and rinsed (optional if you want a thick sauce)

## **Method:**

Preheat oven to 220 degrees Celsius. Line oven tray with baking paper.

Cut the Kumara into chunky wedges. In a bowl toss the Kumara with the coconut oil, brown rice flour, paprika, turmeric + salt, ensuring the chips are well coated. Evenly spread chips across the baking tray (you may need 2 trays).

Fan bake for - 20mins & grill the last 10mins. Turn the oven off and allow the Kumara chips to sit for 10mins in the oven to crispen up.

For the aioli, add all ingredient the blender, except the olive oil. Blend until smooth and then slowly stream in the olive oil. Store in the fridge.