

Mouthwatering twist on a Canadian classic, featuring crispy fries smothered in a bold and spicy Gochujang-infused tomato gravy.



Featured Ingredients

- Foodcraft Shoestring Fries

Ingredients

For Gochujang Tomato Sauce:

INGREDIENTS	Amount	Unit
Olive Oil	1	Dash
Onion	1	Pc
Garlic	2	Pcs
Tomato Puree	1	Tbsp
Carrots (Optional)	2	Pcs
Passata	0.4	L
Canned, Diced Tomatoes	1	Can
Bay Leaf (Dried or Fresh)	2	Pcs
Paprika Powder	1	Pinch
Rosemary (Dried or Fresh)	1	Pinch
Thyme (Dried or Fresh)	1	Pinch
Oregano (Dried or Fresh)	1	Pinch
Chicken Stock	1	Cube
Gochujang	1	To Taste
Pepper	1	To Taste
Salt	1	To Taste

Possibility to add some cream or cornstarch to thicken the sauce.

For Shoestring Fries:

INGREDIENTS	Unit
Foodcraft Shoestring Fries	As Desired

Procedure

Gochujang Tomato Sauce

1. Gently heat the olive oil.
2. Add the diced onions and carrots and let it simmer. (You can choose how big you want your diced pieces or even blend the sauce in the end for a smooth finish)
3. Add the garlic and simmer for 2 more minutes.
4. Stir in the tomato puree.
5. Add all herbs (rosemary, thyme, bay leaf, oregano and paprika powder).
6. Pour in the diced tomatoes, passata and chicken stock.
7. Bring to a boil and then let it gently simmer for at least 30 minutes or until the desired consistency.

Shoestring Fries

1. Cooking temperature: 175 °C.
2. Cooking time: 3 – 4 min.
3. Preheat the oil and fill the basket up to the halfway mark.
4. Deep-fry for the required amount of time until the product is golden yellow.
*Do not overcook. Reduce the cooking time when smaller quantities are prepared.
5. Drain well before serving.

Featured Ingredients

Foodcraft Shoestring Fries

Technical Benefits

- *Gochujang Tomato Sauce*
- *Gently heat the olive oil*
- *Add the diced onions and carrots and let it simmer (You can choose how big you want your diced pieces or even blend the sauce in the end for a smooth finish)*
- *Add the garlic and simmer for 2 more minutes.*