Beetroot, kumara & potato crisps

Read this recipe very carefully!!

**Ingredients**

- 285g (1 1/4 cups) white sugar
- 250ml (1 cup) water
- 1/2 tsp chilli powder
- 1/4 tsp ground allspice
- Salt & freshly ground black pepper
- 2 beetroot bulbs
- 1 medium (about 350g) orange sweet potato (kumara), peeled
- 2 large (about 200g each) desiree potatoes, unpeeled, washed, dried

**Equipment**

- Measuring spoons & cups
- Sharp knife
- Chopping board
- Sieve
- Baking tray

**What to do**

1. Preheated oven to 180°C. Line 2 large baking trays with non-stick baking paper.

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.

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.

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. Reserve sugar mixture.

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. (Remove slices from oven once brown, as they will cook at
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 😊