

How To Make Commercial Plantain Chips With Step By Step Tutorial

Chips making

When frying the slices, check for readiness and add a spoon of salt solution while still frying and remove chips when they get golden brown colour and transfer to a strainer for cooling completely before packing it.

Similarly, chop plantains into slices and mix salt with dry pepper and spread mixture on slices and stir. Add oil to pan and heat it and put slices into it for frying and stir to separate plantains and add onions to flavour. Remove chips once they are golden brown and cool them.

Also use a fryer and bake them in oven after spraying oil on chips and fry them at 360 degrees Fahrenheit for 20 minutes.

Finally, remove the chips from oven and cool them down and after, store in an airtight container.