How To Make Commercial Plantain Chips With Step By Step Tutorial

Chips making

When frying th slices, check for readiness and ass a spoon of salt solution while still frying and remove chips when thy get golden brown coluor 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 frier and bake them in oven after spraying oil on chips and fry them at 360 degrees fahrein height for 20 minutes.
Finally, remove the chips from oven ans cool them down and after, store in and airtight container.