





not simply "chips", as they are typically between 10 and 15 mm (3/8-1/2 inches) wide. Since the surface-to-volume ratio is lower, they have a lower fat content. Thick-cut, or beefsteak, British potatoes are occasionally made from unpeeled potatoes to enhance their flavor and nutritional value and are not necessarily served as crisp as the European French fry due to their relatively high water content.

As with all members of the deep-fried chip family, they are cooked twice, once at a relatively low temperature (blanching) to cook the potato, and then at a higher temperature to crisp the surface, making