

ROASTED POTATOES

EQUIPMENT

PEELER, KNIFE

INGREDIENTS

4 MEDIUM SIZE DESIREE POTATOES, 4 CLOVES GARLIC, THYME, SALT AND OLIVE OIL

METHOD

PEEL POTATOES AND CUT IN HALF, PLACE INTO OVEN ON STEAM SETTING 100 DEGREES FOR 45 MINS.

REMOVE FROM THE OVEN AND SLIGHTLY CRUSH THE POTATOES WITH YOU'RE FINGERS OR A KNIFE
PLACE ONTO A BAKING TRAY CRUSH WHOLE GARLIC CLOVES AND PLACE OVER THE POTATOES WITH SOME THYME, SEA SALT AND A GENEROUS
AMOUNT OF OLIVE OIL

RETURN TO OVEN ON "COMBI" SETTING 220 DEGREES FOR 25 MINS, REMOVE & TURN THE POTATOES, RETURN TO THE OVEN FOR A FURTHER 15
MINS UNTIL GOLDEN AND CRISP

SERVE STRAIGHT AWAY WITH YOUR FAVOURITE ROAST

HINTS & TIPS

- IF YOUR CATERING FOR A BIG PARTY YOU CAN STEAM THE POTATOES IN ADVANCE THEY MAY TAKE A LITTLE LONGER TO ROAST BUT START FROM ROOM TEMPERATURE AND THE DIFFERENCE WILL BE MARGINAL
- SLIGHTLY CRUSHING YOUR POTATOES CREATES SURFACE AREA THEREFORE MORE AREA FOR HEAT TO ATTACK AND CRISP THE SURFACES