



Inspired by Scandinavia

ROASTED POTATOES WITH GARLIC, THYME AND ROSEMARY

EQUIPMENT

CHEFS KNIFE, LARGE PERFORATED TRAY, LARGE BAKING TRAY

INGREDIENTS

6 LARGE DESIREE POTATOES, 1 BULB GARLIC, 2 SPRIGS ROSEMARY, 5 SPRIGS THYME, FLAKE SALT, CRACKED WHITE PEPPER, EXTRA VIRGIN OLIVE OIL

METHOD

CUT THE POTATOES IN HALF THEN INTO 3-4CM PIECES AND PLACE ON A PERFORATED TRAY AND INTO THE OVEN STEAM SETTING 100°C FOR 35 MINUTES.

ONCE STEAMED TRANSFER THE POTATOES TO A BAKING TRAY AND DOUSE THEM WITH EXTRA VIRGIN OLIVE OIL.

RE-SET THE OVEN TO 220°C COMBI MODE.

PICK THE ROSEMARY AND THYME OVER THE POTATOES AND SCATTER OVER WHOLE GARLIC CLOVES, SEASON LIBERALLY WITH SALT AND PEPPER. ONCE THE OVEN HAS REACHED TEMPERATURE PLACE THE POTATOES IN THE OVEN TO COOK FOR 45 MINUTES UNTIL GOLDEN AND CRISP.

ONCE ROASTED REMOVE THE POTATOES FROM THE OVEN AND SERVE ALONG SIDE YOUR FAVORITE ROAST.

HINTS & TIPS

- DESIREE POTATOES ARE GREAT FOR ROASTING THEY KEEP THEIR SHAPE AFTER STEAMING AND TEND TO CRISP WELL.
- STEAMING THE POTATOES FIRST BREAKS DOWN THE CUT SURFACE OF THE POTATOES WHICH IN TURN PROVIDES A ROUGH SURFACE FOR THE HEAT TO ATTACH TO HELPING THE POTATOES CRISP