

ROAST POTATOES

Ingredients:

8 potatoes
2 sprigs rosemary
Rock salt

Method:

- Peel the potatoes and depending on the size cut them into halves or quarters
- Place the potatoes in a saucepan and cover with slightly salted cold water
- Bring the potatoes to a boil and part boil them until the edges of the potatoes just begin to crack – this should take about 5 mins from boiling point
- Test them with a knife: they should still feel slightly hard in the center, but the outside should be cooked
- Drain the potatoes in a colander and leave them to steam for 10-15 minutes. While the potatoes are resting, add the vegetable oil to a large roasting dish. The fat should be at a depth of about 1cm in the dish
- Place the roasting dish in the oven for 7-10 minutes, until the fat is very hot
- Toss the potatoes gently in the colander to fluff up the edges
- Carefully add the potatoes to the hot fat
- Once the potatoes are in the dish, season them with sea salt and space them evenly, turning them individually so they are completely coated in fat and sprinkle over the rosemary
- Place in the oven for 20 minutes, then turn them so they cook evenly
- Continue roasting for a further 15-20 minutes until the potatoes are golden and crispy
- Drain off the fat and transfer the potatoes to kitchen paper to rest for a minute
- Season with a little more sea salt before serving immediately

