

## PERFECT ROAST POTATOES



Serves 6



Prep Time 5 minutes



Cook Time 50-60 minutes

### INGREDIENTS

- 750g potatoes\* peeled and cut into evensized pieces 4-5cm
- ½ cup olive oil

### METHOD

1. Preheat oven to 200°C (fan assisted).
2. Put prepared potatoes into a saucepan with just enough cold water to cover the potatoes. Cover. Bring to the boil. Allow potatoes to boil for 5 minutes.
3. Drain potatoes very well. This is best done through a colander. Return potatoes to the pan over a low heat to allow any excess water to evaporate. With the lid on shake the pan to 'rough' up the potatoes.
4. Pour oil into a roasting pan and heat in the oven until hot. Add the potatoes in a single layer, turning them to coat in the oil. Roast for 30 minutes. Turn potatoes

and roast a further 15-20 minutes, until golden and crispy. Season with salt and serve immediately.

## **TIPS**

- \* The best type of potato for roasting are floury potatoes – Agria, Red Rascal, Ilam Hardy. These potatoes are low in water content and high in starch.
- Perfect roast potatoes should be crispy and golden on the outside and fluffy on the inside.