

Lisa Potter-Dixon

MY ULTIMATE ROAST POTATOES RECIPE

Timings

Prep time: approx 30min

Cooking time: 45min -1hr 20

depending on your oven and the amount of potatoes.

Ingredients

King Edwards or Maris Piper potatoes.

DO NOT COMPROMISE.

Sea salt flakes.

Must be the chunky stuff not the teeny bits that come out of a grinder.

Olive oil- 500ml per Roasting tray.

This is a MUST. None of that vegetable oil malarkey or the crazy expensive duck fat stuff. Trust me!

A shed load of garlic cloves

Rosemary.

Fresh only, preferably from your garden. Ps: it is the easiest herb to grow so add a pot to your next supermarket shop.

2 x red onions per tray

Equipment

A deep roasting tray.

The depth helps later on with the technique

A pan for the boiling water.

More than one if you're cooking a feast

A potato peeler

And by that, I mean Theo. That's his one job when it comes to the roasties. He would say I let him do it because he's so good at it. I say I let him do it coz I don't want to ruin my nails.

A sharp knife

Kitchen roll

A potato masher

or some sort of large flat spoon scenario (I CAN NEVER FIND OUR MASHER)

HERE WE GO



STEP ONE

Turn the oven to 220c fan/ 475f/ gas mark 9 for 20mins. The pre-heat is vital. As vital as moisturising before putting on your makeup.



STEP TWO

Boil your pan (or two) of water. It should be at optimum boil after around 20 mins. This means the oven pre heat and the boiled water will be ready at pretty much the same time.



STEP THREE

Whilst the above is happening, peel your potatoes (or get your version of Theo to do it).



STEP FOUR

Cut the potatoes. Honestly this is so important. Always make sure you cut some chunky bits and some smaller bits. The smaller bits are always my fave with their crispy joy.



STEP FIVE (PART 1)

Put the potatoes in your boiling water and let them boil for about 12-15 mins. Check them every 5 mins as you do not want them to be too soft. This is vital for the crispy on the outside, soft on the inside bit. If they are too soft they will fall apart and be too crispy. Take them out earlier rather than later if you're unsure.



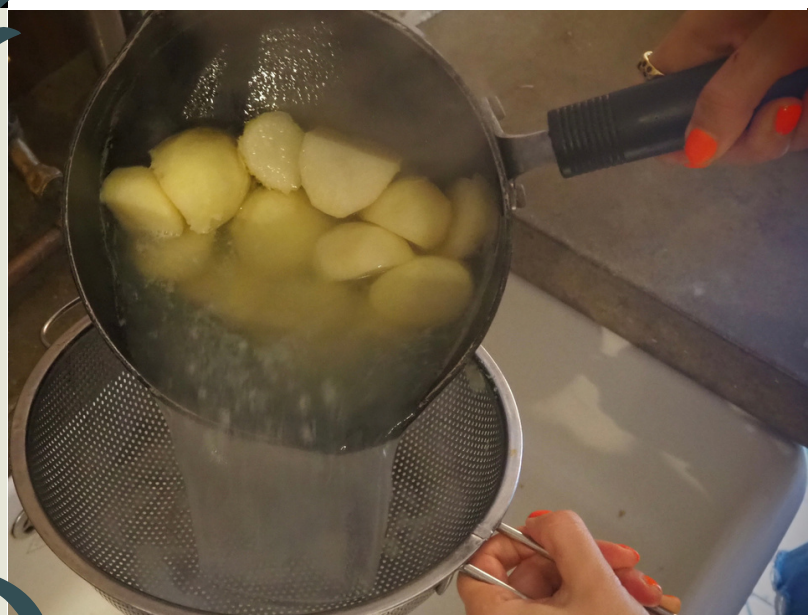
STEP FIVE (PART 2)

At the same time, fill your deep roasting tray with approx 500ml of olive oil. My friends think I'm mental when I do this as they tend to only use a small amount. Again, this is def a secret tip to turn them crunchy. Put the tray on the top shelf of the oven for 15 mins.



STEP SIX

Once the potatoes are boiled, drain them and put them back into your pan. Shake 'em like a Polaroid pic. You'll see the sides fluffing up-this is exactly what you want.



**PLEASE BE CAREFUL!!
IT WILL SPIT!!**

STEP SEVEN (PART 1)

Carefully take your boiling oil out of the oven. Put it on a heat proof side or on top of your oven. Take your fluffed up tatties and pour them into the tray. (BE CAREFUL!) Sprinkle three generous pinches of sea salt over them and then shake them so the oil splashes over them as much as poss.



STEP SEVEN (PART 2)

Turn the oven down to 200/425 and put them back in. Set a timer for 30mins.

Ps: Don't over fill your tray. I tend to put approx 12 potatoes in each tray (as in 12 whole potatoes worth as obv they're cut up by the time they get in the pan.) If you do have a second tray, put this on the next highest shelf.



STEP EIGHT (PART 1)

Now they are in the oven, pour yourself a glass of Prosecco (essential), cut your onions up into chunky squares.

STEP EIGHT (PART 2)

Take eight garlic cloves and use a large knife to squash them slightly. Don't take the skin off.

You now have about 25 mins to either chill or prep other bits of your meal.



STEP NINE

Once your alarm goes off do the following Shake the potatoes. Take your potato masher or large flat spoon and press gently onto the potatoes. Don't crush them too much. You just want to open them up slightly. I tend to do this whilst they are in the oven, but if you feel you can't, take them out for these steps.

STEP TEN

Next chuck the onions and garlic into the tray. Finally add the rosemary stems. I usually add 5-6. Twist them slightly to release the flavour. Shake the tray and then put it back into the oven as quickly as possible. It's then just a matter of keeping an eye on them.

Once the tops look crispy, turn the over if needed. This is how you get them crispy all over.



ONCE THEY LOOK BEAUTIFUL (THIS USUALLY TAKES APPROX 1HR IN TOTAL) TURN THE OVEN UP TO MAX (USUALLY 220) FOR THE LAST 5 MINUTES TO GET THAT EXTRA LAYER OF CRISPINESS. WHILST THAT'S HAPPENING, TAKE A BAKING TRAY OR SOMETHING SIMILAR, LAY KITCHEN ROLL ON THE BASE.

STEP ELEVEN

Then take them out of the oven spoon them (onions, garlic, rosemary included) onto the kitchen roll, this will soak up any excess oil. Put them in your serving bowl and serve piping hot.



THE STARS OF THE SHOW

NOW SERVE!!

SHARE YOUR PICS AND VIDEOS WITH ME PLEASE. I WANT TO SEE HOW HAPPY THESE BABIES MAKE YOU AND YOUR GUESTS!

