



Two Tubers

All things potato and truffle

Ultimate Roast Potatoes

Ingredients

The quantity of potatoes depends on the portion size and the number of servings.

(500g potatoes - supplies 2 to 3 potatoes for 4 serves

1 kg potatoes – supplies for pieces for 4 serves or 2 to 3 pieces for 8 serves.)

Potato type – you want something more starchy than waxy; these will crisp on the outside but stay soft and fluffy inside.

I have just stumbled on Excalibur, you could also use Sebago, Blue Moon, or Desiree.

1 tsp Bicarb

¼ cup oil, or enough to lightly coat the baking sheet. I use Rice Bran.

Knob butter

5 sprigs rosemary

3 cloves of garlic

Method

Peel and cut the potatoes. Place the potatoes in a pot of cold water and add the bicarb.

Place on medium heat and bring to a simmer. Once simmering, drain into a colander and rinse with hot water. Allow to air dry.

Pour the oil on the baking sheet and place it in the oven at 180 degrees to preheat. Once the oven is heated, remove the baking sheet and add the knob of butter, moving it around to melt. Toss the potatoes in the oil and butter mixture, making sure they are well coated. You can gently tilt the tray to pool the oil mix, making it easier to coat the potatoes. Place the potatoes in the oven for ten minutes.

While the potatoes are cooking, prepare the rosemary and garlic. I leave a couple of the rosemary sprigs whole. The other 3, I strip the rosemary. Some of the smaller leaves I leave whole, the rest I finely chop. Peel and roughly chop the garlic.

Bring the potatoes out and turn them. Place them back into the oven for 10 minutes. Bring them back out and turn them again. Return to the oven for 10 minutes. Bring the potatoes out and turn them for the final time. Add the garlic and rosemary to the pan, and I like to place the potatoes on top of this mix. Return to the oven for the final 10 minutes of cooking.