



Two Tubers

All things potato and truffle

Two Tubers Roast Potato Medley with Snapper

Ingredients

750 g mixed roasting potatoes. Ask your supplier what is best. You want a variety of colours and textures. I used 2 or 3 each: Midnight Pearl, Prince of Orange, Blackwood Gold, Fontane and Blue Moon.

1 tsp Bi-Carb

100 ml Oil

50 g butter

Salt

4 Snapper Fillets

1 Lemon

Side of greens to serve

Sauce to serve – optional (aioli, tartare, mayonnaise)

Method

Wash and peel potatoes. Cut into 2cm to 3cm rounds, halves or quarters so they are all around the same size (approximately 3cm x 3cm). Place in a saucepan of water with a teaspoon of bi-carb and bring to a boil. Once boiling and the bi-carb is foaming on top, remove from the heat, drain and rinse under hot water. Leave to air dry.

Drizzle 30ml of oil into a cast iron pan or baking dish. Add the potatoes and toss through. Place the pan in a 180 degree oven for 15 to 20 minutes until the potatoes crisp on the bottom. Remove the pan from the oven, toss and add another 30 ml oil. Chop the butter and scatter it into the pan. Toss through before sprinkling with salt and returning the pan to the oven. Cook for 15 minutes.

Turn the potatoes and top with the snapper fillets skin side up. Drizzle oil over the skin of each fillet and spread over. I used my fingers, but you can use a pastry brush. Sprinkle the skin of each fillet with salt. Place the pan under the grill for about 8 minutes. The skin of the snapper should be crisp and the flesh cooked through. You can test with a small knife.

Garnish with parsley and finish with wedges of lemon. Serve with a side of greens and sauce if desired.