



INGREDIENTS

- 400g floury potatoes, peeled and cut into large chunks
- Salt flakes, to taste
- 2 tablespoons extra virgin olive oil

Crispy Potatoes

These crushed potatoes combine the crunchiness of roast potatoes with the creaminess of mash - what's not to love?! Use a good floury potato like Burbank from The Gourmet Potato.

Serves 2 as a side dish

METHOD

1. Preheat oven to 220°C.
2. Place potatoes into a saucepan of well-salted cold water and bring to the boil.
3. Reduce heat and simmer for about 15 minutes, until just tender.
4. Tip into a strainer, toss in the strainer to rough up the surfaces a little; leave to dry well.
5. Pour oil into to a baking dish, add potatoes and toss to coat, crushing potatoes a little.
6. Place in oven, reduce temperature to 200°C and bake for 20 minutes.
7. Shake the pan and turn potatoes over using a flexible spatula to release any that stick.
8. Return to oven for a further 20 minutes or so, until they're golden brown and crisp all over, turning and shaking them a few more times.
9. Salt generously and serve.