



Crisp Potato Skins

This recipe is inspired by one in a 1980s Gourmet Traveller magazine and I make it with potato skins leftover from preparing gnocchi. Roasting the potatoes on a bed of rock salt then passing them through a ricer ensures the driest potato and therefore the lightest gnocchi. It also leaves you with wonderfully dry skins just begging to be turned into a delicious snack. If you aren't making gnocchi, scrub 500g floury potatoes well, bake on a bed of rock salt at 180°C for 60-90 minutes until tender, then quarter, scoop out most of the flesh, reserve it for another use, and proceed with the recipe. They're great as a crunchy snack on their own and make an easy starter served with a spicy salsa on the side.

Serves 2-4 as a snack or starter



INGREDIENTS

- Skins from 500g well-scrubbed roasted potatoes
- 40g butter
- 1½ teaspoons soy sauce
- Salt flakes, to taste
- Pico de Gallo, for serving (optional)

METHOD

1. Preheat oven to 200°C.
2. Combine butter and soy sauce in a small saucepan and heat until butter has melted.
3. Brush both sides of the potato skins generously with the butter mixture and arrange on a baking tray in a single layer.
4. Place in the oven for 10-12 minutes, until crisp and well coloured.
5. Sprinkle with salt and serve with Pico de Gallo or another spicy salsa if you like.