



Batata Harra

Spicy batata harra is one of the most delicious potato dishes I've ever tasted; it's popular as part of a meze and is great as a side dish with any meat, poultry or seafood.

Serves 2 as a side dish



INGREDIENTS

- 400g Dutch cream potatoes, peeled
- 30ml extra virgin olive oil, plus extra for drizzling (1½ tablespoons)
- 2 cloves garlic, crushed
- 1 teaspoon Aleppo pepper
- ⅓ cup finely chopped coriander (about 30g whole)
- ½ teaspoon salt flakes, crushed
- Lemon cheek, for serving

METHOD

1. Preheat oven to 200°C.
2. Meanwhile, pat potato dry and cut into bite-sized chunks.
3. Place in a mixing bowl and toss with a generous drizzle of oil.
4. Arrange in a baking dish in a single layer.
5. Place in the oven for 30 minutes, then give them a good stir and return to the oven for another 15 minutes or so, until they're crisp and golden.
6. Meanwhile put the 30ml of oil in a small frying pan with the garlic and place over medium heat.
7. Cook for 2–3 minutes, until it starts to sizzle.
8. Stir in Aleppo pepper, salt and coriander and toss to combine well.
9. Cook for a further 2 minutes or so, until the garlic starts to colour.
10. Remove from heat and set aside.
11. Remove cooked potatoes from the oven, add garlic mixture and toss to combine well.
12. Transfer to a plate or shallow bowl and serve hot or warm with lemon cheek on the side.