



Please note: Food images are representative only and not the actual cooked recipes.

Kind Edward – Roast potatoes

SERVES 2-4 • PREP: 10 MINUTES • COOK: 50 MINUTES

V Vegetarian

INGREDIENTS

- 500–600g potatoes
- 3–4 tbsp olive oil, vegetable oil, or goose fat
- Salt and freshly ground black pepper
- **Optional:** 2–3 garlic cloves, crushed, and fresh rosemary or thyme sprigs

METHOD

1. Preheat the oven:

200°C (400°F) / Gas Mark 6.

2. Prepare the potatoes:

Peel the potatoes and cut them into even chunks (about 4–5 cm).

Parboil in salted water for 8–10 minutes until just tender.

Drain well and shake the pot gently so the edges roughen up—this helps them get extra crispy.

3. Coat with oil/fat:

Place the potatoes in a roasting tray with olive oil or fat.

Toss to coat evenly.

Add garlic and herbs if using.

4. Roast:

Roast for 40–50 minutes, turning occasionally, until golden brown and crispy on all sides.

5. Serve:

Season with extra salt and pepper if needed.

Serve hot alongside meat, poultry, or as part of a vegetarian roast.



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