

More than 1 hour

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THE CLASSIC CRUMB

Parboiled and coated in polenta for an extra crispy exterior, and served with roasted garlic aioli – because you can.

Ingredients:

Aioli:

- 1 head garlic
- Olive oil
- Salt and milled pepper
- ½ cup (125ml) mayonnaise
- Juice (60ml) and grated peel of 1 lemon

Potatoes:

- 800g medium potatoes, peeled and halved
- Salt and milled pepper
- ¼ cup (60ml) polenta or semolina flour
- Canola oil, for frying

- Sea salt flakes, chopped thyme and rosemary, for serving

Method:

COOK'S NOTE

Parboiling potatoes not only ensures they cook evenly but also helps them crisp up during roasting.

1. Preheat oven to 200°C.
2. Cut the top off the head of garlic, drizzle with olive oil, season and wrap in foil.
3. Roast for 30-40 minutes or until flesh is golden-brown. Cool slightly.
4. Squeeze out garlic cloves to remove flesh, discarding papery skins.
5. Whisk or blend garlic with mayonnaise, grated peel and juice of lemon. Season.
6. For the potatoes, parboil in salted water for 8-10 minutes, then drain well and cool slightly.
7. Coat potatoes in polenta or semolina flour.
8. Shallow-fry in 3cm canola oil for 10-12 minutes, turning every 5 minutes until golden all over.
9. Sprinkle with sea salt flakes and chopped thyme and rosemary.
10. Serve potatoes with garlic aioli.



THE GOLD STANDARD ROASTIE

Golden and crunchy, with a secret flavour infusion. Serve with our spiced mayo if you dare.

Ingredients:

Potatoes:

- 1 bag (900g) baby potatoes, peeled
- 1 Tbsp (15ml) chicken stock powder
- 2 tsp each (10ml) garlic powder and onion powder
- 2 Tbsp (30ml) each olive oil and soft butter

Spiced mayo:

- 1 Tbsp (15ml) sundried tomato pesto
- ¼ cup (60ml) chipotle spice
- ½ cup (125ml) mayonnaise
- Salt and milled pepper

Method:

1. Preheat oven to 200°C.
2. Parboil potatoes in salted water for 8-10 minutes.
3. Score the outside of the potatoes, using a fork, to roughen the exterior.
4. Mix chicken stock powder, garlic powder and onion powder.
5. Toss potatoes in oil and butter mixture then in the spice mix. Season.
6. Roast for 25-35 minutes, tossing every 10-15 minutes.
7. Combine mayo ingredients, season and serve with roasted potatoes.



HASSELBACK-STYLE POTATOES

Crispy on the outside and tender in the centre – the best of both worlds! Duck fat can be replaced with an olive oil blend, although the flavour will be different.

Ingredients:

- 800g medium potatoes
- ½ cup (125ml) duck fat, melted
- 2 Tbsp (30ml) sea salt flakes
- 2 tsp (10ml) chilli flakes
- Juice (30ml) and grated peel of 1 lime

Method:

COOK'S NOTE

Season potatoes while they're still piping hot! The heat helps the salt crystals stick to the potatoes better.

1. Preheat oven to 200°C.
2. Cut potatoes hasselback-style and coat in melted duck fat.
3. Roast potatoes for 30-40 minutes until golden and crisp, basting with duck fat every 10 minutes.
4. Combine salt flakes, chilli flakes, grated peel and juice of 1 lime.
5. Sprinkle over potatoes as they come out of the oven.

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