

Heritage Hasslebacks

(Great for Special occasions and Christmas!)

6

Serves

15-20
mins

Preparation
Time

30
mins

Cooking
Time



INGREDIENTS

24 small to medium sized Red Duke of York (1942), Red King Edward (1916), or any other choice of Carroll's Heritage potato unpeeled and scrubbed

Approx 20 bay leaves - torn in half length ways

15g unsalted butter

3 tablespoons olive oil

1-2 garlic cloves

sea salt flakes and freshly ground black pepper

METHOD

- 1) To prepare the potatoes place 2 chop sticks on a board and lay a potato lengthways between them. Using a sharp knife, and holding the sticks and potato in place, make cross way cuts 5mm apart, just cutting down to the sticks. Alternatively, spear each potato with a skewer about 5 mm from the base, slice across as described above, then remove the skewer.
- 2) Insert a couple of bay leaves, or a whole leaf if small, in the sliced potato.
- 3) Melt the butter with the olive oil in a heavy-based roasting tin.
- 4) Over a moderate heat stir in the garlic and carefully add potatoes in a single layer.
- 5) Move them around for 2-5 minutes to colour slightly, then season with the salt and pepper. (take care or they splutter)
- 6) Put the tin in a pre heated oven at 190°C 575°F gas mark 5 and roast for about 25-50 mins until golden brown and tender.
- 7) As they cook the potatoes will open out like a fan.