

Hot potato recipes to drop this winter

Is there anything more satisfying on a cold night, than a crispy potato with fluffy insides?

When the mercury drops, there's one ingredient we can trust to provide all the warm fuzziness of wintry comfort food – potatoes! And with the humble spud coming into season and as such fresher than ever, we're doing a victory lap through some of our favourite potato recipes. Spud lovers, read on.

Types of Potatoes

Some potato 101 before we get into this: not all potatoes are the same. There are a number of subcategories, from yukon gold to bintje to kerr's pink, and each has a different composition: starchy, waxy, and all-purpose. Starchy spuds are some of the best for baking, waxy potatoes are your go-to for boiling, and the balanced starch level all-purpose potatoes make for an excellent gratin or dauphinoise.

Read our breakdown of each different type of potato and when to use them, and then answer this: what else are starchy potatoes good for?



Cooking potatoes

While everyone has their own method of prepping potatoes prior to cooking, NEFF ovens can make the process even easier – and dare we say, better! From steaming your potatoes for the perfect Paris Mash, to baking thinly sliced spuds using CircoTherm to make your own potato chips at home. In fact, NEFF CircoTherm is key to golden, crispy potatoes with an even distribution of heat.



Click here to learn more about NEFF CircoTherm.

Crispy Potatoes with FullSteam

That's right, starch is best for quick, crispy potatoes. The divinely inspired balance between crispy outers and fluffy inners has never been easier than with FullSteam. Sound counter-intuitive? Cooking them in a steam oven ensures they're never water-logged, which sets the scene for a perfect potato every time.



Just wash, peel and cut your potatoes into segments. Then rinse in cold water and spread over an oven tray. Place in the oven on FullSteam at 100°C until very soft. Meanwhile heat some oil on another oven tray. Remove potatoes when cooked and place on tray with heated oil. Then heat up some extra oil and drizzle over potatoes. Add a sprinkle of salt and return to the oven at 200°C CircoTherm until crispy. Season with salt and pepper to serve. Need some inspo? Check out our crispy potato video here.

A steam oven can do so much more than just steam, giving you the ability perfect every dish from delicate cakes to slow cooked meats. Want to learn more about NEFF FullSteam ovens? Click here.

And for more crispy goodness, check out these recipes:

Sweet Potato wedges



Sweet potatoes are a great non-starchy carb, plus they contain more vitamin C than regular potatoes. Our sweet potato wedges are a modern and healthy twist to the classic potato wedge and are great for the whole family.

Home Baked Potato Chips



Potato chips are a delicious snack for family and friends. You can serve them on their own, with dips or as an accompaniment for beef tartar if you're feeling fancy. And best of all, they're easy to make... once you know a few basic tricks.

Check out our recipe to get started.

Duck Fat Potatoes



There's something magical about potatoes roasted in duck fat. While they can look impressive, they are really quite simple. Add these to the menu at your next get together by following these simple steps.

Dukkah crusted potato wedges

It's a combination so good you'll wonder how you never thought of it before. The dukkah coating not only adds a new layer of flavour to a basic potato wedge, but gives them extra crunch and crispiness. Get the recipe here.

Dauphinoise Potatoes



Winter's favourite root vegetable is known for its homeliness, but it also has a posh side. Dauphinoise potatoes originate from the French province of Dauphine and are characterised by the layered, thin slices.

There are a few moving parts with this recipe, including weights (don't worry you can use tins), and it involves overnight prep and 90-minutes cooking time. If you're running down the clock you can skip the overnight prep and pivot to a delicious, layered potato bake.

But if you have the time, we recommend giving this recipe a shot and pairing with a slow roasted lamb shoulder.

Read our full potato dauphinoise recipe and be ready to impress.

Cheesy Jacket Potatoes



Nothing if not versatile, potatoes can dance between French cuisine and kid's favourites without missing a beat. Our cheesy jacket recipe makes the best roast potatoes to take you back to your childhood and can easily be spruced up for grownup guests. CircoTherm® at 160°C for 55-65 minutes for best results, and feel free to get creative. You can add crushed garlic, diced ham, and tuna to the mix and garnish with parsley.

The Ultimate Potato Cooking Guide

These recipes are but a few of our favourites. Other heavy hitters include:

- Roast beef with mustard potatoes and jus
- Rosemary and garlic smashed potatoes
- Potato focaccia with caramalised onions
- Potato rosti

Browse through our potato recipe selection and be sure to check out our ultimate potato cooking guide.

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to creative meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF here.

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