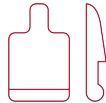




Hasselback Potatoes



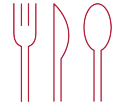
DIFFICULTY: EASY



PREPARATION TIME: 10
MINS



COOKING TIME: 33 MINS



SERVES: 4-6

Ingredients

- 6 medium red potatoes
- 2 tbsp olive oil
- 1 bunch sage leaves, sliced
- Salt
- Cracked pepper
- 40g Gruyère cheese

Method

Preheat oven on CircoRoasting to 210°C.

Half the potatoes lengthways then make slices into the potatoes a few millimetres apart without completely cutting through the potato. Place into a large mixing bowl, cover with the olive oil, add the sage and season with salt and cracked pepper, just enough to lightly coat the potatoes. Mix the potatoes well then on a universal oven tray lined with baking and then place the potatoes flat side down.

Place into a preheated oven on shelf level 3 and cook for 28 minutes or until potatoes are golden brown. Remove potatoes from the oven and grate the gruyere cheese over the top of the potatoes and place back into the oven for a further 5 minutes.

Remove from the oven and serve on a large warm serving dish.

Notes

Note: Not using baking paper will make the bottoms of the potatoes much crispier but it can be harder to clean the oven tray.