



Rosemary and Garlic Smashed Potatoes



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 1 HOUR 10
MINUTES



SERVES: 4-6

Ingredients

8 medium desiree potatoes (approximately 1 kg)
2 cloves garlic, crushed
1 tbsp finely chopped fresh rosemary
1/3 cup olive oil
Freshly ground salt

Method

Wash potatoes and place on large perforated stainless steel steamer tray. Cook on FullSteam 100°C for 30 minutes or until potatoes are soft (see note if you don't have a FullSteam oven). Transfer potatoes to oven tray and lightly crush each one with a potato masher or fork.

Mix garlic, rosemary and olive oil together and drizzle over smashed potatoes. Season with freshly ground salt. Roast on CircoTherm 200°C for 40 minutes or until golden and crisp.

Notes

If you don't have a FullSteam oven, boil or steam potatoes in a saucepan on cooktop until softened.