RECIPE

TITLE: Crisp Smashed Potatoes

FROM: The Wilds Cafe kitchen (with the help of Claude)

INGREDIENTS	
800 g baby potatoes, washed	Leaves from 2 sprigs rosemary
4 tbsp olive oil	Flaky salt

DIRECTIONS

1. Place potatoes into cold, well-salted water, bring to the boil and simmer 15 to 20 minutes, until a knife goes straight in.
2. Drain and leave the potatoes for 5 minutes to steam dry.
3. Spread on an oiled tray. Press each one flat with a potato masher or the base of a glass until it splits but holds together.
4. Drizzle with the oil and salt generously. Place into a pre-heated oven at 200°C(180°C fan). We used the Gozney pizza oven.
5. When the oven drops to 190°C, scatter the rosemary over and roast until the edges are crisp and deep gold. (Check it from time to time. I can take 30 minutes or more)

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NOTES

We used our Gozney oven to get a great crunch! I love this because the Clever Husband mans the Gozney and I can sit and relax.

With love, Angela

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