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FESTIVE ROASTIES



Some families have the two potato rule at Christmas - one mashed potato option, and one roast potato option. For us, it's all about getting the roastie just right. Here's my personal method for festive spud success! You should start this process just over an hour before you want to start eating.

And if you do go for mash? The secret is LOTS of butter. And, if you're feeling particularly fancy, use cream instead of milk. Just be prepared to fall asleep in front of the TV well before 5pm.

Merry Christmas!

Laura xxx

INGREDIENTS

- As many potatoes as you think you need, and then a few more.
- Enough oil for a 2mm layer across the roasting tin. We prefer olive oil to keep it veggie, but you can use goose or duck fat if you prefer.
- A tablespoon of flour - more if you're cooking for an army.
- Fresh and dried rosemary
- Sea salt - we use Maldon.

METHOD

1. Pre-heat the oven to 200°C (if it's not already got the turkey in!). In the oven, place a roasting tin large enough that all your potatoes will touch the base.
2. Peel and cut your white potatoes - in half if they are small, in quarters or sixths if they are large. For most of our potatoes you will probably need to quarter them.
3. Put a cold pan of water on your hob, with a liberal sprinkle of salt. Add the potatoes and put the heat on its highest setting. At this stage, add your oil to your hot roasting tin.
4. Wait until the water boils, and then turning down the heat for the potatoes to simmer for another minute.
5. Drain your potatoes, sprinkle with the flour and give them a good shake. **This is the bit you absolutely MUST do!** You want to see the edges of the potatoes fluffed up so they can absorb the oil.
6. Put the potatoes carefully into the hot oil, and sprinkle with dried rosemary. Roast them for 15 minutes, before turning and roasting for another 15 minutes. Turn again, and this time sprinkle the fresh rosemary before popping them back in for another 15 minutes. If they look good after this, they're done!
7. Serve with sea salt and the rest of your feast. Have a lovely meal.

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