

EXTRA CRISPY POTATOES



Extra Crispy Oven Roasted Potatoes - crispy and crunchy baked potatoes, glass-like on the outside but fluffy in the middle.

<https://www.chefnotrequired.com/extra-crispy-potatoes/>

INGREDIENTS

- 1 kg potatoes (2 lbs) approx 8 see notes
- 1/3 cup olive oil
- 4 sprigs fresh rosemary (optional)
- 4 unpeeled garlic cloves - flattened slightly (optional)
- salt to taste
- 1/4 tsp baking soda / bicarbonate of soda see notes

INSTRUCTIONS

1. Preheat oven to ~ 400 F
2. Bring a large pot of water to boil, then add bicarb soda - it will fizz a little.
3. While the water is coming to the boil, peel your potatoes.
4. Once boiling, add the bicarb soda - it will fizz a little. Then carefully add the potatoes, and boil for 20 mins or until very soft.
5. When the potatoes have about 10 minutes to go, pour the oil into a metal roasting tin, and place in the oven to heat.
6. When potatoes are soft, drain well then return to the pot. Give them a mix around in the pot to rough them up, if they break apart a bit that's fine too.
7. Carefully add potatoes to now-heated oil, and turn well to coat them completely.

8. Bake for 1 - 1 1/4 hours, tossing again about every 15 mins (add rosemary and garlic cloves with approx 15 - 30 minutes to go if using).
9. Discard rosemary and garlic, add salt to taste and serve immediately.

RECIPE NOTES

The variety of potato to use for this recipe needs to be "starchy" or "floury" - here in Australia most of the major supermarkets sell dirt brushed potatoes (sebago) which is what I used.

I find that approx 130, 140 (ish) grams per potato is just the right size, and I serve 2 potatoes per person. Extra crispy potatoes have calories that don't count!

If the potatoes break up a bit when you are roughening them up, that's ok - as you can see the smaller ones get lovely and super crunchy!