

Tony's Christmas Tree Potatoes (6 servings)

Ingredients

Spudshed Baby Spuds 1kg

Extra Virgin Olive Oil, 2 tbsps

Rosemary, 6 sprigs

Sea Salt

Method

Step 1

Place potatoes in a saucepan of cold water & bring to the boil. Reduce the heat to medium-low and simmer for 8 minutes until potatoes give slightly when pierced with a skewer.

Step 2

Drain & cool slightly, then place potatoes in a bowl with oil & sea salt. Toss well to combine.

Step 3

Slightly flatten each potato by pressing down with your hand and sit one potato on top of another, securing in place with a toothpick. (Potatoes can be refrigerated at this stage for up to 24 hours).

Step 4

Preheat oven to 190°C (or use air fryer). Bake for 10 minutes until crisp and golden. Remove toothpicks and replace with rosemary sprigs to serve.



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Pic for illustration purposes only. Recipe may vary in appearance to pic.