HEARTY & GROUNDING

Crispy Smashed Potatoes with Rosemary and Sea Salt

PREP	COOK	SERVES
10 min	55 min	4

Vegan Vegetarian

Boiled, smashed and roasted until shatteringly crisp, with rosemary and flaky salt. Vegan and hard to stop eating.

Ingredients

- 800 g small waxy potatoes
- 5 tbsp olive oil
- 3 sprigs of rosemary, leaves picked and chopped
- 3 garlic cloves, lightly crushed
- Flaky sea salt
- Black pepper

Method

1. Heat the oven to 220°C. Boil the potatoes in salted water for 15 to 20 minutes, until a knife slides in easily. Drain and let them steam dry for 5 minutes.
2. Pour 3 tbsp of the oil onto a large baking tray and tip in the potatoes, spaced well apart.
3. Press down on each potato with the bottom of a glass or a potato masher until it splits and flattens to about 1.5 cm.
4. Drizzle with the remaining oil, scatter over the rosemary and garlic, and season with salt and pepper.
5. Roast for 30 to 35 minutes, turning once halfway, until deeply golden and crisp.
6. Finish with more flaky salt and serve straight from the oven.

Cook's tip

Let the boiled potatoes dry properly before smashing. The drier the surface, the crispier the result.