



Mini Hasselback Potatoes

Small waxy salad potatoes e.g. Charlotte

bay leaves

40g butter

2 tbsp olive oil

METHOD

1. Preheat the oven to 200C/400F/Gas 6.
2. Place the handles of wooden spoons either side of the potatoes as you make cuts two-thirds deep about every 2-3mm along the potato.
3. Slice the bay leaves in half lengthways and stick 2 halves into each potato. Season with salt & pepper.
4. Place the butter and oil and a few pinches of salt in a large baking tray and put the tray in the oven for a few minutes until the butter is melted and sizzling hot. Very carefully place the potatoes, cut side up, into the hot butter and spoon the butter over them a few times so they are nice and glossy.
5. Bake in the oven for about 30 minutes, basting a few times (until the potatoes are golden and crisp on the outside and tender on the inside).