

Garlic & Herb Roast Potatoes

A crispy roast made for a homegrown potato glut

DIFFICULTY Easy

COURSE Side Dish

CUISINE British-inspired



PREP
15 min



COOK
50 min



TOTAL
1 hr 5 min



SERVES
4



FREEZES WELL
Yes

01 Ingredients

- 1000g potatoes, peeled and cut into chunks
- 3 tbsp olive oil or duck fat
- 4 garlic cloves, crushed
- 2 sprigs fresh rosemary (or 1 tsp dried)
- Salt and pepper, to taste

02 Method

1. Preheat oven to 200C. Parboil potato chunks in salted water for 8-10 minutes until just starting to soften at the edges.
2. Drain well and let steam dry for a few minutes, then shake the colander to roughen the edges.
3. Toss potatoes with oil, garlic, rosemary, salt, and pepper on a baking tray in a single layer.
4. Roast for 40-45 minutes, turning halfway, until deeply golden and crisp.
5. Serve immediately while hot and crisp.

04 Common mistakes

- **Skipping the parboil** — roasting from raw misses the roughened surface that creates crispiness; don't skip this step.
- **Overcrowding the tray** — potatoes need space between them, or they steam instead of roasting; use two trays if needed.
- **Not turning them** — flipping halfway through helps every side crisp evenly, not just the one facing up.

03 Notes & substitutions

- Duck fat or beef dripping both give a richer, crispier result than olive oil.
- Swap rosemary for thyme, or use both together.
- Add whole unpeeled garlic cloves instead of crushed for a milder, roasted garlic flavour.
- Vegetarian and vegan as written (with olive oil).

05 Storage & leftovers

FRIDGE	Airtight container, up to 3 days.
FREEZER	Freezes reasonably well, though crispness suffers - reheat in a hot oven, not the microwave.
REHEATING	Hot oven at 200C until crisp again - microwaving makes them soggy.