

Nibbo's Fondant Potatoes



Ingredients:

1 kg new/salad potatoes (small and evenly sized is best)
A little Olive Oil
Salt and Pepper

Potato Varieties Suggested: (All available as seed potatoes at Chesterfield Potato Day)

International Kidney, Lady Christl, Sherine, Charlotte, Nicola, Harlequin, Picasso

Method:

Pre heat oven to 220°C (fan oven 200°C), Gas Mark 6

Put the potatoes in a roasting tin big enough so they are in a single layer. Add some olive oil, a couple of tablespoons is plenty, and roll them around so they get evenly covered. Season with salt and freshly ground black pepper to taste. Cover the tin with foil and bake in the oven. The cooking time will vary with the size and variety of potato - from 45 minutes to over an hour. Check by peeling back the foil and piercing with a knife point. When done the potatoes will be soft all through with a browned, slightly wrinkled skin.

Serve as they are or toss in some garlic butter, add fresh finely chopped herbs (parsley, chives, chervil or tarragon) or dust with paprika or chilli. Can be part of a meal or serve on cocktail sticks with a mayo dip as nibbles.

Paul Niblock #nibbonosh