



New Potatoes in a Paper Bag

Equipment

Mixing bowl

Paper bags

Baking tray

Knives

Measuring spoons

Paper towels

Skewer

Ingredients

15 Small New Potatoes

(or 4 bigger ones)

2 tablespoons extra-virgin

olive oil

20 g butter

Sea salt & Black pepper

Sprig Rosemary

Brown onion

What to do

Preheat the oven to 200°C

Task 1 : Prepare the Ingredients

Wash and dry the potatoes. Cut bigger ones in halves or quarters. Cut top and bottom off the onion and remove the skin. Cut in half from top to bottom. Place cut side down and divide in wedges.

Wash rosemary and cut into 2cm long pieces.

Task 2 : Mix all ingredients

Put well-dried potatoes and onion wedges into a mixing bowl, season with a pinch of salt & freshly ground black pepper and turn in olive oil.

Task 3 : Bake potatoes

Divide the potatoes and onion wedges between paper bags. Add the rosemary and little butter to the bags. Close the bags firmly and put on a baking tray.

Bake in the oven for 40 minutes, turn the bags after about 15 minutes.

Task 4 : Serve the potatoes

Take one bag from the oven and carefully open it, watching out for a gush of steam! Test whether the potatoes are tender by inserting a fine skewer or the point of a sharp knife into one. If it is still resistant, cook the potatoes for a further 5 minutes. Otherwise remove the bags from the oven (which will be beautifully puffed up) and serve on large plates.



Source: Stephanie Alexander Kitchen Garden Companion