

ROAST POTATO WEDGES



By Food lovers recipes

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1 medium Potato per person

Ina Paarman's Potato Spice

Sunflower or Olive Oil

Preheat oven to 200°C.

Cut the potatoes in wedges. (I leave the skins on, but you can peel the potatoes if preferred)

Drizzle the potatoes with oil, sprinkle with Potato Spice and toss together. Do not drench the potatoes in oil, use JUST enough to rub all over.

Place a piece of baking paper at the bottom of a suitable oven roasting tin. Place the potatoes in the tin and bake for 30 – 45 minutes until crisp and golden brown. Turn the potatoes after 20 minutes.

Baking time depends on the size of your potatoes and thickness of the wedges. Check after 30 minutes if wedges are smallish.

Bogenoemde is baie lekker, maar regte egte roast potatoes is die lekkerste met botter of eendvet gemaak. Stoom jou geskilde aartappels tot amper gaar. Halveer as baie groot, hou heel as medium grootte. Smeer 'n bakplaat met 'n dun lagie gesmelte botter (nie marg.) Voorverhit oond tot 200°C. Plaas aartappels op bakplaat en verf liggies met gesmelte botter. Bak 'n halfuur en verf weer, en dan nog twee maal elke 15 minute. Goudbruin en crispy. Koningskos. Bedien dadelik.

PHOTO AND RECIPE: Louise Groenewald