

With corn, garlic, chili, and herbs

Cut potatoes into chunks and corn on the cob into 1-inch (2–3 cm) thick slices. Turn both in olive oil, grated garlic, chopped chili, herbs, salt, and pepper on a baking tray. Roast at 400 °F (200 °C) for about 20 minutes, or until soft and golden brown.

With tomato, onion, garlic, salmon, and parsley

Cut potatoes, tomatoes, onion, and garlic into slices. Put on a greased baking tray; season with salt and pepper. Roast at 440 °F (220 °C) for 15 minutes, then reduce the heat to 300 °F (150 °C). Brush salmon steaks with olive oil. Season with salt and pepper. Place the fish on top of the vegetables and return to the oven for about 10 minutes. Sprinkle with parsley.

With garlic, bacon, and savoy cabbage

Place small, unpeeled potatoes on a baking tray and add oil, grated garlic, salt, and pepper. Roast for about 20 minutes at 400 °F (200 °C), or until soft and golden brown. Cube smoked bacon and fry until crispy. Add shredded blanched savoy cabbage. Place the potatoes on a plate and press with a fork to break up. Top with the bacon and cabbage.

With sour cream, cauliflower, and chive

Place small, unpeeled potatoes in oil and plenty of salt on a baking tray. Roast at 400 °F (200 °C) for 20 minutes, or until soft and golden brown. Press the potatoes with a fork to break them up. Pour over some sour cream, cover with grated raw cauliflower and chopped chives. Season with salt and pepper.

With garlic, thyme, and duck fat or butter

Peel potatoes of about the same size and cut in half. Fry the cut surfaces in butter until golden brown. Place in an ovenproof dish with sliced garlic and fresh thyme. Season with salt and pepper. Brush the potatoes with melted duck fat or butter and roast in the oven at 300 °F (150 °C), or until soft. Take out the potatoes, being careful as the fat is very hot. Goes well with, for example, poultry. (Strain the fat once it has cooled down. It can be used again.)

With onion, cream, and milk

Peel potatoes and cut into slices. In an ovenproof dish, combine them with sliced onion, salt, and pepper. Cover with equal parts cream and milk. Roast at 400 °F (200 °C) for about 40 minutes, or until the potatoes are soft and the topping is golden brown.

BROIL

With flavored butter

Rub large potatoes with oil and coarse sea salt. Wrap in aluminum foil and cook under the broiler until soft. Halve and serve with flavored butter (see page 179).

DEEP-FRY

As chips or wedges

Cut unpeeled potatoes into very thin slices or wedges. Rinse in cold water and drain well. When the slices or wedges are completely dry, deep-fry in hot oil until golden brown. Pat dry with paper towels. Season with salt.

Skins

Roughly peel potatoes with a knife so some of the flesh comes off with the skin. Rinse in cold water and drain well. When completely dry, deep-fry the skins in hot oil until golden brown. Drain on paper towels. Season with salt.



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