

Classic Crunchy Roast Potatoes

Serves: 8 people

Takes 15 minutes to make and 1 hour, 55 minutes cooking time

Ingredients:

- 1.5kg floury potatoes such as King Edwards, peeled
- 3 tbsp sunflower oil

Method:

1. Preheat the oven to 190°C, gas mark 5. Cut the potatoes into large, even-sized pieces and place in a pan of cold water. Bring to the boil and simmer for 10 minutes. Drain thoroughly. Return to the pan and shake over the heat for 1-2 minutes to dry them. Meanwhile preheat the sunflower oil in a roasting tin in the oven for 5 minutes.
2. Spoon the potatoes into the hot fat and gently turn to coat. Roast for 50-60 minutes or until golden brown, turning halfway through.