



Christmas Tree Potatoes

This recipe is essentially just nicely roasted potatoes, which are served in a fun way. When finished, the stacked potatoes and rosemary sprig give off the look of a Christmas tree (or perhaps a snowman).

Ingredients

12 baby potatoes
2 tablespoons extra virgin olive oil
6 sprigs rosemary (lower leaves removed)

Instructions

Preheat oven to 190°C.

Place potatoes in a saucepan of cold salted water and bring to the boil. Reduce heat and simmer for 8 minutes until potatoes give slightly when pierced with a cutlery knife. Drain and cool.

Place potatoes in a bowl with oil and sea salt, and toss well to combine. Slightly flatten each potato by pressing down with your hand. Then, place one potato on top of another and secure with a cocktail stick.

Place potatoes on an oiled baking tray and bake for 10 minutes until crisp and golden. Remove cocktail sticks and replace with rosemary sprigs to serve.

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