

Oven-roasted potatoes

With rosemary, thyme and garlic

Serves 4

Ingredients

- **600 g** small potatoes (Roseval, sweet potato or Ratte)
- **1 sprig** rosemary
- **4 sprigs** thyme
- **2 cloves** garlic
- **100 ml** olive oil
- **1 tbsp** coarse sea salt

Method

1. Preheat the oven to 200 °C.
2. Cut the potatoes into even pieces or wedges. Chop the rosemary and strip the thyme leaves from the sprigs.
3. Peel the garlic and roughly chop the cloves.
4. Mix the herbs and garlic with the potatoes, pour over plenty of olive oil and mix well.
5. Sprinkle with coarse sea salt.
6. Spread the potatoes on a baking tray lined with baking paper (or in an ovenproof dish) and roast for about 30 minutes.
7. Turn the potatoes once halfway through.

EQUIPMENT

Knife, chopping board, bowl, baking tray with baking paper or ovenproof dish