



chiltern
cold pressed
extra virgin rapeseed oil

www.chiltern-oil.co.uk

How to make the crispiest roast potatoes...

1. Preheat the oven to 220c.
2. Peel and cut the amount of potatoes as necessary.
3. Part-boil the potatoes for 2-4 minutes and add the salt.
4. Drizzle the Chiltern rosemary oil in a roasting dish and place in the oven whilst the potatoes are simmering.
5. Once the potatoes are part-boiled, drain and shake in a colander.
6. Remove the roasting tin from the oven, placing the potatoes in the dish and coating them with the hot rosemary oil.
7. Place in the oven for a further 45-55 minutes and half-way through turn the potatoes to allow them to roast evenly.

What you'll need...

- A few drizzles of Chiltern Cold Pressed Rosemary Oil
- Maris Piper potatoes
- Pinch of salt

