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How to make the crispiest roast potatoes	
the over to 220C.	1.
 Preheat the oven to 220c. Preheat the oven to 220c. Peel and cut the amount of potatoes as necessary Peel and cut the potatoes for 2-4 minutes and add the 	е
1. Preheat the over the amount of potatoes as necessary 2. Peel and cut the amount of potatoes and add the 3. Part-boil the potatoes for 2-4 minutes and add the	
3.Fart-boli the pe <u>salt.</u> <u>4.Drizzle the Chiltern rosemary oil in a roasting dish</u> <u>and place in the oven whilst the potatoes are</u> <u>and place in the oven whilst the potatoes are</u>	
and place in the over wind	ke
simmering.	
5. Once the polarose in the oven, placing to 6. Remove the roasting tin from the oven, placing to 6. Remove the roasting tin and coating them with the	he
6 Remove the roasting tin from the one with the	hot
6. Remove the roasting tin from the oven, placing of potatoes in the dish and coating them with the	nd I
potatoes in the alexander rosemary oil. 7. Place in the oven for a further 45-55 minutes a 7. Place in the oven for a further does to allow the	em to
7. Place in the oven for a further 45-55 minutes at half-way through turn the potatoes to allow the	
roast evenly.	
What you'll need Optimizern Cold Pressed Rosemary Oil	
What you'll need A few drizzles of Chiltern Cold Pressed Rosemary Oil	
Maris Piper potatoes	
-Pinch of salt	mategneral
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