

# Pembrokeshire hasselback potatoes



A delicious alternative to roast potatoes or chips. Smoked sea salt gives the Pembrokeshire Early Potatoes a delicious aromatic flame-grilled flavour. Perfect with Welsh Beef sirloin steak.

Serves 4 | Prep 10 minutes | Cook 50 minutes




## Ingredients

1kg Pembrokeshire Early Potatoes (PGI)\*, scrubbed  
2 tbsp rapeseed oil  
1-2 tbsp Anglesey Sea Salt / Halen Môn (PDO)<sup>Δ</sup>, smoked  
Fresh thyme

## Method

- 01 Preheat the oven to 200°C / 180°C fan / Gas 6.
- 02 Make small vertical slits approximately 2mm apart in each potato, taking care not to cut right through to the base.
- 03 Place the potatoes in a large roasting tin and generously brush with the oil.
- 04 Sprinkle the potatoes with the salt and scatter with fresh thyme.
- 05 Roast for 40 minutes until the potatoes are crispy and golden brown.

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