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Crunchy Roast Potatoes

Ingredients

16 medium potatoes – peeled and halved
10 tbsp oil
1 garlic bulb – halved

Preparation

- 1 Bring the potatoes to boil in salted water.
- 2 Then reduce the heat and simmer for 5 minutes.
- 3 Place into a colander and allow the potatoes to dry well.
- 4 Heat the oven to 200 degrees C or 392 degrees F.
- 5 After that heat the oil in a large roasting tin – until it becomes very hot.
- 6 Carefully lay the potatoes in a single layer in the oil.
- 7 Now leave for 1 min to start to crisp.
- 8 Turn them until completely coated in the oil.
- 9 Then bake the potatoes undisturbed for 40 minutes to crisp up.
- 10 After that turn them again and add the garlic.
- 11 Return them to the oven for 20 minutes longer until completely crisp and golden.
- 12 ENJOY!

Cooks Note
