



Gremolata Chat Potatoes

INGREDIENTS

- 500g Baby Chat Potatoes
- 5g Salt
- 50ml Olive Oil
- 20g Butter

GREMOLATA

- 10g Garlic
- 20g Parsley
- 1 Lemon Zested
- 5g Rosemary
- 5g Salt (to taste)

METHOD

1. Preheat the oven to 200° C.
2. Place Potatoes in a pot and cover with water. Bring to a boil and reduce to a simmer until potatoes are partially cooked through.
3. Strain, then cut potatoes in half and rest on a tray layed out to dry.
4. Once cooled and dried, coat with olive oil, season with salt, add butter and Roast in the oven for 25-30 minutes or until the potatoes are cooked through and are golden brown.
5. Finely chop the parsley and rosemary. Mince garlic and zest the lemon. Place ingredients into a bowl. Add crispy chat potatoes and mix well until potatoes are well coated. Enjoy.



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