

CRISPY PAPER-THIN ROASTED POTATOES, SERVED WITH FRESH HERBS



Serving: 4 - 6

Cooking Time: 20 min

Prep Time: 10 min

INGREDIENTS

- 6 large potatoes, skin on

- 60ml (¼ cup) sunflower oil
- 45ml (3 tbsp) butter, melted
- Salt and pepper, to taste
- Fresh thyme, leaves only to serve

INSTRUCTIONS

1. Preheat the oven to 200°C.
2. Using a very sharp knife, slice the potatoes very thinly crosswise.
3. Mix the oil and butter and brush the bottom of a baking dish.
4. Arrange the potato slices vertically in the dish and brush with 2/3 of the butter mixture. Season well.
5. Bake for (+/- 1 hour). Brush with the remaining butter mixture sprinkle with the thyme and continue to bake until (+/- 10 minutes).