

# PARMESAN, THYME & MARMITE ROASTIES

This has been my go to recipe for years now and will be what I am serving up on the table this year. Roasties are supposed to be a nice little side accompaniment but these are the whole damn show. The secret to my roasties is the flavour. We go BIG on flavour which means these are great with just about everything and also nothing. I can eat these straight from the pan, no dunking in gravy required.

Recipe Serves: 6

W	Y	N	1.25kg Maris Piper Potatoes*	1 Bulb Garlic
H	O	E	Sea Salt	Fresh Thyme & Rosemary
A	U	E	10g Semolina	Parmesan
T	D		25g Plain Flour	
			1 tbsp Marmite	*yukon gold/russet will also
			10tbsp Ghee	work well

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- Get that oven preheated to 200C Fan. Put the peeled potatoes in a pan (make sure they are all roughly the same size to boil and roast at the same time), add cold water and a good sprinkling of salt and bring to boil.

- Reduce to simmer for 5/6 mins (may need longer depending on size) and prick with a knife to see if the middle is softened - we don't want them mushy but we want them soft whilst holding their shape well. Drain the water from the pan. Add the marmite and give the saucepan a good shake - this will cover the potatoes in the marmite whilst also roughing up the edges. WHICH IS GOOD.

- Let the potatoes steam dry on a cooling rack. In a large bowl, add the plain flour, semolina and a good pinch of salt. Mix well before adding the cooled marmite covered potatoes and coating well in the flour mix.

- Pop roasting tray across two hobs, turn both up to a medium heat. Add in ghee and garlic cloves, skin ON. You don't want these to burn as they taste AMAZING once roasted.

- Add potatoes to the tray (use tongs) and cook on the hob until the sides are all lightly browned & crisp.

- Dip sprigs of rosemary in the hot ghee before brushing over potatoes before popping in the oven for approx 30/35 mins

- Turn over potatoes halfway through. 5 mins to the end, grate over a good helping of Parmesan all over the potatoes. Pop back in the oven.

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- Remove from the oven. Turn over the potatoes one last time and grate over another light (or heavy, I won't judge) sprinkling of Parmesan, lots of fresh thyme leaves and another pinch of sea salt (to taste).

- Remove the garlic cloves from their skin, scatter amongst the roasted potatoes and serve hot.