



# COTSWOLD GOLD

EXTRA VIRGIN COLD  
PRESSED RAPESEED OIL

## Ultimate Roast Potatoes...



### Ingredients...

Maris Piper potatoes  
5/6 tbsp Cotswold Gold  
3 sprigs of rosemary  
2 crushed garlic cloves

- Chop potatoes to your desired size and par-boil
- Once par-boiled, drain and dry the potatoes and give them a gentle shake to 'rough up' the sides
- Cover the bottom of your roasting tray with Cotswold Gold and place in the oven at around 180 - 190C for around 5-10 mins (until hot)
- Place the potatoes in the oil and gently roll / shake until coated and place in the oven (season with salt & pepper, for additional flavour one can add a couple of sprigs of rosemary and crushed garlic)
- After around 25-30 mins gently turn the potatoes and place back into the oven
- The potatoes (dependant on size) should be cooked and crispy in 50-60 mins - enjoy!

