

ROAST CUBED POTATOES

WITH OR WITHOUT HERBS AND GARLIC

Probably most people know how to make these – but one or two people specifically asked, so I've added this to the list. The big trick is to use a Teflon liner on your baking tray! Otherwise, unless you have very good baking trays, some of the potatoes inevitably stick.

INGREDIENTS

Potatoes – as many as you like to eat!

Olive oil

Salt and pepper

Optional extras:

Garlic

Rosemary or oregano

INSTRUCTIONS

Heat the oven to 180 fan. Peel the potatoes, but don't put them into cold water – if they need any further washing, wipe them with a piece of damp kitchen roll. If they are soaked, they lose the starch, and never taste quite the same! Chop them into cubes – a couple of centimetres square. Toss the potatoes in just enough olive oil to coat them, sprinkle with plenty of salt and pepper, and tip onto a tray covered with a Teflon baking sheet. They should form a single layer – don't pile them on top of each other.

The length of cooking time is very varied, I find. It seems to depend on the potatoes. Anything from 40 minutes to an hour. We don't have lots of choice here, but in England I would probably use Maris Piper or Desiree potatoes. The good thing about these potatoes, though, is that you can take them out of the oven, and then put them back in for a final five minutes just before you're ready to serve. If you want to add herbs and garlic (or either one), toss them in with the oil, salt and pepper. There are two ways of doing this – you can either add whole garlic cloves to flavour the oil and remove them at the end, (or eat them), together with whole sprigs of rosemary – or you can finely chop your garlic and rosemary.

If I was using oregano, I probably wouldn't add garlic – but you can experiment with your favourite herbs.