

Italian Roast Potatoes



**Always a firm favourite and so simple to cook.
All your favourite herbs mixed and ready to go!**

Ingredients

Maris Piper potatoes or alternative for roasting
1/2 large Lemon
100g Olive oil and Vegetable oil
2 tsp **Original Italian Herb Salt**

Method

Heat oven to 200C/Fan 180C/Gas

Put a large roasting pan in the oven to heat.

Parboil the potatoes in water, (enough to cover them) bring to the boil and simmer them for 2 minutes. Drain and cool.

Toss the potatoes in a little semolina or flour and squeeze over the lemon juice.

Put the vegetable and olive oil into the hot roasting tin and heat in the oven for a few minutes until it is really hot.

Carefully spoon the potatoes into the hot fat (careful it might spit) and nestle the squeezed lemon half amongst the potatoes. Roast in the oven for 15-20 minutes and then turn them over to brown on all sides. Continue to cook for another 20 minutes until nicely golden.

2 minutes before the end or even as soon as you take the potatoes out of the oven, sprinkle over **The Original Italian Herb Salt** (use as you would a salt to your taste.)

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