

IRISH YOGURTS

CLONAKILTY

SPICED ROAST POTATOES





Spiced Roast Potatoes

Recipe by Chef Kevin Dundon

Ingredients

- 700g floury potatoes, cut into large even-sized chunks
- 250ml Irish Yogurts Clonakilty Greek Style Natural Live Yogurt
- 3 tbsp olive oil
- 1 tbsp garam masala spices
- 3 tbsp breadcrumbs, plus extra to sprinkle
- Salt and pepper

Directions

- Preheat the oven to 200°C
- Place the potatoes in a pan of cold salted water and bring to the boil. Reduce the heat, cover and simmer for 7-10 minutes until part cooked and starting to fluff on the edges and just softened
- Drain into a colander (if necessary, return to the pan for a minute or two to dry the potatoes) ruffle the edges of the potatoes to create more surface to crisp up or or roughly prod the outside of the potatoes with a fork
- In a bowl, combine the yogurt with the oil, spices, most of the bread crumb and seasoning. Toss the potatoes into the mixture to coat them with the yogurt mixture. Add more yogurt if needed to ensure a good coating on all edges
- Place the potatoes on a roasting tray and sprinkle extra breadcrumbs, oil, salt and pepper
- Place the tray in the oven and cook for 30 - 40 minutes, turning the potatoes over half-way, until crispy around the edges and golden brown. Serve the roast potatoes into a warmed serving dish. Enjoy while hot