



The Small Kitchen Cook

FRIED POTATOES

With rosemary and herbed mayonnaise

INGREDIENTS

- 500g of potatoes, cut into 3cm chunks
- Extra virgin olive oil
- 3 sprigs of fresh rosemary
- Flakey sea salt

HERBED MAYONNAISE

- 1/2 a cup of whole egg mayonnaise
- 1 large clove of garlic, finely diced
- 1 teaspoon of fresh oregano leaves, very finely chopped
- 2 teaspoons of fresh rosemary, very finely chopped
- A generous tablespoon of fresh parsley leaves, finely chopped
- 3 tablespoons of lemon juice
- Flakey sea salt

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DIRECTIONS

1. Parboil the potatoes for about ten to 15 minutes. You don't want them to be too soft as they will fall apart when you fry them. Strain and rinse under cold water.
2. To prepare the herbed mayonnaise, simply add all the ingredients, except the salt, to a small bowl and mix well. Season with salt to taste.
3. Heat the olive oil on medium to high heat in a medium fry pan. To test if the oil is hot enough, add one piece of potato. If it bubbles and sizzles then it's time to put the potatoes in. Throw in the potatoes and rotate until the potatoes are golden and crispy on all sides.
4. Lastly, add the sprigs of rosemary and toss them through the potatoes before removing from the heat. Sprinkle with salt and serve on their own as a delicious snack or as a side to anything that goes well with chips.



This is an edited excerpt from **The Small Kitchen Cook**, by Ash Butler, published by Exploring Eden Media. Click on the book for a special offer if you pre-purchase a copy before 31.08.22

SERVES: 2-3 PREP: 15 Minutes COOK: 20 Minutes