

Hasselback Potatoes

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Hasselback potatoes are a classic Swedish side dish, similar to crispy sautéed potatoes.

Ingredients:

18 medium oval-shaped potatoes
50g butter
5 tbsp. olive oil
Salt and pepper

Directions:

1. Preheat the oven to 210C.
2. Slice the potatoes almost to the bottom of the potato, so that they fan out but stay together.
3. Put a baking tin on the hob with the butter and oil. Once melted and sizzling, put the potatoes into the tin cut-side down first, then turning them over and leaving them cut-side up. Spoon the fat over them.
4. Sprinkle the potatoes with salt and pepper and then transfer them to the oven. Cook them for about an hour or until golden and crispy on the outside and soft in the middle.

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