

Roast potatoes with green sauce and tahini



SIDE EASY

🍴 Serves 4-6

🕒 Prep 20 min

🕒 Cook 1 hr

These roast potatoes might just disappear before they even reach the dinner table. With a golden crunch on the outside and a fluffiness within, they're tossed in a vibrant green sauce, soaking up its tangy notes while maintaining their delightful crunch. And when drizzled with tahini sauce, they take on a creamy richness.

Ingredients

1.5kg	King Edward potatoes (or other floury potato), peeled and cut into 5 cm chunks
20g	parsley, leaves picked
10g	basil, leaves picked
10g	mint, leaves picked
1	garlic clove, peeled and finely grated

180ml	olive oil
1 tbsp	capers
1 tsp	dijon mustard
2 tbsp	white wine vinegar
55g	tahini
1 tsp	cumin seeds, toasted, lightly crushed in a pestle and mortar
	Fine sea salt

Method

- 1 Preheat the oven to 220C
- 2 Bring a medium pot of well salted water to a boil. Add the potatoes and cook for 6 minutes, just until the outsides have softened but are not cooked through the centre.
- 3 Meanwhile, place 80 millilitres of oil in a large 40x30cm roasting tray and put in the oven to heat up.
- 4 Once the potatoes are ready, strain them through a colander in the sink. Transfer the potatoes into the saucepan and wait 30 seconds for the moisture to evaporate, then shake the saucepan to fluff up the potatoes.
- 5 Using a kitchen cloth carefully remove the roasting tray from the oven and place on a flat heat proof surface, then transfer the potatoes onto the tray with the hot oil. Spread the potatoes evenly on the tray, making sure they do not touch, then roast for 30-40 minutes. Using tongs, turn the potatoes every 10 minutes until they turn golden and crispy all over.
- 6 Meanwhile, place the herbs and garlic in a food processor and blend until finely chopped, then slowly pour in the remaining 100 millilitres of oil. Once combined, add the capers, mustard, vinegar and ¼ teaspoon salt and pulse to combine.
- 7 Next make the tahini sauce by whisking the tahini, 3 tablespoons of water and ¼ teaspoon of salt. The sauce will seize up at first, keep whisking until it relaxes and becomes light and fluffy. Add more water, 1 teaspoon at a time, if necessary; you want it smooth and pourable.
- 8 Once the potatoes are roasted, transfer them to a medium mixing bowl, leaving behind any roasting oil in the tray, and toss with 3 tablespoons of the green sauce.
- 9 To serve, transfer the potatoes onto a lipped serving platter. Drizzle the remaining green sauce over the top, and the tahini sauce, then sprinkle the cumin over the top.

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