

'Out of Bron's Kitchen'

Rosemary and sea salt roast potatoes

1kg washed Crookwell Coliban Potatoes

Small amount of plain flour to dust potatoes

½ cup finely chopped fresh rosemary (keep some to sprinkle over before baking)

Sea salt

Wash the potatoes and leave the skin on and cut into a 2 inch dice. Place in a snap lock bag with 2 Tablespoons plain flour and the fresh rosemary leaves. Add drizzle of oil (not much). Coat the potatoes with this mix really well. Place into a shallow baking tray with a little more oil drizzled over. Sprinkle remaining rosemary leaves over and a good amount of sea salt (around 2 tablespoons). This will give an extra crunch at the end. Bake in a fairly hot oven about 190oC for 30-40minutes or until crispy and golden. Perfect tossed through a Caesar salad or served along-side roast meat of your choice.