

Crispy Hedgehog Spuds



Serves 2 Prep 20 mins

Cooking 1h 15 mins

Easy

Ingredients

500g small potatoes, such as charlotte, scrubbed
handful sage leaves
3 tbsp sun flour oil

1. Heat oven to 200c/Fan 180C/Gas 6. Make 3-4 deep slashes length and widthways in each potato, to make a criss-cross pattern. Sprinkle over a little sea salt and insert a sage leaf into the slits of each hedgehog.
2. Put in a roasting tin, add the oil and roast for 45 mins.
3. You can do this up to a day ahead; after roasting the first time, keep in the fridge until ready to cook. Increase the oven to 220C/ Fan 200/ Gas 7. Roast for 30 mins until crisp and golden