



Sous-vide roasted kipfler potatoes

Gaggenau Appliance:
Preparation Time: 1 hour
Cooking Time: 30 minutes
Serves: 6

Ingredients

1kg kipfler potatoes, cleaned
2 tbsp butter
1 tbsp olive oil
1 clove garlic, chopped
2 tsp chopped fresh rosemary
1 tsp chopped fresh thyme
1 tsp salt
Black pepper, to taste
Salt flakes, extra, to serve

Method

Preparation:

To sous-vide potatoes

1. Cut each potato in half on the diagonal and place in a large sous-vide bag with the remaining ingredients.
2. Use vacuum level 3 and seal level 2 in the vacuum drawer.
3. Place the potatoes in the combi-steam oven and cook on **Hot air 87°C + 100% Humidity** for 1 hour.

To roast potatoes

1. Line a roasting tray with baking paper. Remove the potatoes from the bag and discard liquid. Arrange the potatoes in a single layer.
2. Preheat oven on **Hot air 200°C + 0% Humidity** and roast for 30 to 40 minutes or until golden and crispy.
3. Turn once or twice during cooking time. Sprinkle with salt flakes to serve.

Note Whole kipfler potatoes can also be cooked in boiling water. Ensure potatoes are fully cooked when tested with a skewer. Drain the potatoes, cut in half diagonally and then toss in remaining ingredients before roasting. The sous-vide method creates a better flavour, gives consistent results and can be prepared the day before. Store sous-vide potatoes in the refrigerator overnight and bring to room temperature before roasting