



Lemon & Thyme Hasselback Potatoes

SERVES: 10 | TOTAL TIME: 1 HOUR 45 MINUTES

INGREDIENTS

- 10 medium size potatoes
- 2 tbsp olive oil
- 4 tbsp unsalted butter, softened
- 4 tbsp fresh thyme leaves, finely chopped
- 1 tbsp lemon juice
- 1 tbsp lemon zest, finely grated
- Sea salt, to taste

DIRECTIONS

1. Preheat oven to 180°C.
2. In a small saucepan heat oil, butter, lemon juice and lemon rind over low heat until butter is melted. Remove from heat.
3. Prepare potatoes by placing on a chopping board between 2 chopsticks. Slice potatoes thinly, cutting through to the chopsticks to prevent slicing all the way through. Repeat with remaining potatoes.
4. Place potatoes on a baking tray lined with baking paper. Brush on half the butter mixture, ensuring you get between all the slices. Sprinkle potatoes with lightly crushed sea salt before placing in oven for 1 hour.
5. After 1 hour brush potatoes again with butter and return to oven for a further 20 to 30 minutes or until the potatoes are golden brown and tender.
6. Serve sprinkled with thyme.