

Union Jack of Carroll's Heritage Potatoes

Serves 8 -10

Dish required

A greased 3 pint shallow flame proof gratin dish

Temperature

Gas mark 4, 350 F or 180 C



INGREDIENTS

4 lbs of mixed Heritage Potatoes, Highland Burgundy 1936, Salad Blue 1900, Red King Edward 1916 (or Dunbar Rover 1936, Mr Little Yetholm's Gypsy 1899 or Arran Victory 1918)

3 Tablespoons of Olive Oil

2 x Bay Leaf

2 teaspoons of fresh Rosemary leaves chopped finely.

$\frac{3}{4}$ pint chicken stock

salt and freshly ground black pepper

Flecks of butter

METHOD

1. Slice off the small ends off the Heritage potatoes.
2. Thinly slice the selection of coloured Heritage Potatoes by hand or in a magimix. Mix up all the colours!
3. Soak them for 5 minutes in a large bowl of water to get rid of the starch.
4. Drain water and then pat dry with tea towel
5. Put all potatoes in a bowl. Add olive oil and toss around by hand ensuring all covered in oil.
6. Add salt and pepper, rosemary leaves, and toss around.
7. Lay 2 bay leaves on bottom of gratin dish.
8. Stack Heritage Potatoes tightly and neatly against each other until dish full.
9. Pour stock over the Heritage Potatoes.
10. Cover with foil and bake in oven for approx 40 mins
11. When the Heritage Potatoes are cooked (Test by putting knife in and if soft then they are cooked) remove the foil

Fleck the surface with dots of butter and return to oven to allow the top to crisp and brown slightly.