

Potato Rounds with Herb Mayonnaise Serves: 32 tastings



From the garden: Potato, onion, garlic, parsley & basil

Equipment:

- Medium bowl x 1
- Small bowls x 2
- Wooden spoon x 2
- Chopping boards and knives
- Measuring spoons
- Measuring cups
- Baking paper
- Baking trays x 3

Ingredients:

- 8 potatoes (skin-on, slice in 1cm rounds)
- 3 tablespoons olive oil
- ½ teaspoon salt
- 10 grind of pepper
- ½ onion (finely chopped)
- 2 cloves garlic (finely chopped)
- 2 tablespoons parsley (finely chopped)
- 2 tablespoons basil (finely chopped)
- 1 ½ cup grated cheese

Herb Mayonnaise

- 1 cup mayonnaise
- 1 tablespoon parsley (finely chopped)

Method:

1. Heat oven to 200C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put potato, oil, salt and pepper in a medium bowl, toss well.
4. Lay the potato rounds in a single layer on a lined baking trays.
5. Bake in the oven for 20 minutes or until lightly browned.
6. Meanwhile, put onion, garlic, parsley, basil and cheese in a small bowl, toss well.
7. When the potatoes are done, remove from oven and sprinkle the cheese mixture on the potato rounds.
8. Return to the oven for 3 minutes or until cheese is melted and lightly browned. Remove from oven.
9. For the herb mayonnaise, stir together mayonnaise and parsley in a small bowl.
10. Put ½ teaspoon of herb mayonnaise on each potato round.
11. Serve into 5 large serving plates.