Seasoned Potato Wedges  

Serves: 32 tastings

From the garden: potatoes and rosemary

Equipment:
1 large mixing bowl  
2 large stirring spoons  
3 cutting knives  
3 cutting boards  
2 oven trays

Ingredients:
6 large potatoes (fist size)  
2 table spoons of olive oil  
80 grams of seasoning  
5 sprigs of rosemary

Method:

1. Pre heat the oven to 240 degrees  
2. Wash the potatoes and slice into wedges  
3. Place the wedges in a mixing bowl and pour over 2 tablespoons of olive oil  
4. Finely chop the rosemary and mix in with the wedges  
5. Add the 80 grams of seasoning and mix with the spoons  
6. Place baking paper on a large baking tray  
7. Place the seasoned wedges on the tray  
8. Place the tray on the top shelf of the oven and bake for 20 minutes, until crispy on the outside