

12 Baked potato wedges

Adapted from a Delia recipe.

Serves 4

Ingredients

900g all-purpose or floury potatoes eg Desirée

1 dessertspoon olive oil

big pinch salt and a few twists of black pepper

1. Preheat the oven to 200 degrees C fan (220 degrees conventional oven). Line a large baking tray with baking paper.
2. Scrub and dry the potatoes but don't peel them. Cut each potato in half lengthways, then cut each half into 3 long wedges making 6 wedges per potato.
3. Place the wedges in a large bowl, add the olive oil, salt and pepper then go in with your hands to coat the potatoes with oil and seasoning. Arrange the wedges on the baking tray, then wash your hands to remove the oil.
4. Bake the wedges for about 30 minutes until crisp and golden brown.