Crispy-Creamy Roasted Potatoes

Serves 5 to 7 | Active Time: 30 minutes | Total Time: 1 hour 15 minutes

- 4 lbs (approx. 2 kg) russet or Yukon Gold potatoes, peeled and cut into large pieces*
- 1 1/2 tbsp (25 g) sea salt
- 1/2 tsp (4 g) baking soda

Note: For the potatoes, we found that both russet and Yukon Gold potatoes work best for this recipe — sometimes we even do a mixture of both.

Depending on their size and how you intend on serving them, cut them into quarters, sixth, or even eighths. When it comes to cutting the potatoes, don't be too worried about size — at least not about cutting them too big as the bigger chunks are actually better — at least 2 to 3 inches is best. We have even cooked smaller potatoes whole and they turned out really well and they also look nice too. Typically we peel the potatoes first but we have also used smaller unpeeled potatoes on occasion and they were still really good.

To boil the potatoes, heat 2 quarts (approx. 2 L) of water in a large pot over high heat. Once the water comes to a boil, add the salt, baking soda, and potatoes and stir to combine. Return the water to a boil and then reduce the heat to a simmer — cook the potatoes for approximately 10 minutes. The potatoes are done when you feel a bit of resistance when you insert a knife into the middle of a potato.

Note: While the potatoes cook, you can go ahead and infuse the oil with the garlic and rosemary.

Once the potatoes are done, carefully drain them and then place them back into the hot pot. Season them with a bit of salt and pepper and either stir them a few times or give them a few shakes in the pot (with the lid on). Let the potatoes sit in the hot pot for a few minutes to allow any excess moisture to evaporate.

Note that the potatoes are fine to sit for at least an hour or so. In fact, this will give them even more time to dry out, so don't get too stressed about your timing.

- 5 tbsp (75ml) extra-virgin olive oil
- 1 1/2 tbsp minced garlic, approx 3 cloves
- 1 tbsp finely chopped rosemary
- 1/4 tsp freshly ground black pepper

To start, in a small frypan, combine together the oil, garlic, rosemary, and black pepper and cook over medium heat for approximately 3 minutes. Stir the ingredients and shake the pan almost continually, until the garlic just begins to turn golden brown around the edges.

Once done, immediately strain the oil through a fine-mesh strainer set over a large bowl and reserve the garlic and rosemary mixture for later.

- sea salt, to taste
- 1/4 cup minced parsley

To start, first, preheat the oven to 450°F (230°C).

To roast the potatoes, transfer them to the bowl with the oil and season with a bit of salt and pepper. Toss or stir the potatoes to coat them in the oil. It's okay to be a bit rough with the potatoes as this helps to roughen up the edges, which is what helps to create the nice crispy edges.

Next, place the potatoes onto a large baking sheet — separating them so they cook evenly.

Roast the potatoes for the first 20 minutes without touching them. After 20 minutes, turn the potatoes over and continue to cook for another 20 to 40 minutes — or until the potatoes are crispy and golden all over. The time will ultimately depend on your oven and how big the potatoes we cut. Note, if you have not used parchment you may need to use a thin metal flipper to release any potatoes that are stuck to the bottom of the tray.

Check the potatoes during cooking, tossing as needed to ensure they cook and brown evenly.

Once done, transfer the potatoes to a large bowl and toss with the reserved garlic and rosemary and garnish with a bit of the parsley. Taste and season as needed. Serve the potatoes immediately.

The infused oil for these potatoes was inspired by the talented Kenji from Serious Eats — he is like the modern-day Harold McGee :-)

Another delicious dish that uses this same baking-soda technique is this Patatas Bravas recipe.