

Roasted Salt and Vinegar Crushed New Potatoes

1 1/2 pounds new potatoes

2 tbsp extra virgin olive oil

Black pepper

2 tbsp cider vinegar

1-2 tsp flaked sea salt, for sprinkling

2 tbsp flat-leaf parsley, chopped

1 Preheat the oven to 425F. Boil the potatoes in salted water until knife-tender. Drain. Put back in the pot to dry out a little. Tip on to a very large baking tray.

2 Using a tea towel gently crush each potato but leave them whole. Drizzle them with the olive oil and season with pepper. Bake for 20-25 minutes or until the edges are browned and crisp.

3 Remove from the oven and gently toss with the vinegar. When all of the vinegar has been absorbed, sprinkle with sea salt and parsley.

Adapted from Jennifer Joyce at www.theguardian.com