

Crispy Sage Roasted Potatoes

By [Ashley Alexander](#)



Deliciously salty and crispy sage-roasted potatoes. Packed with flavour and texture, they make the perfect side dish to complement a roast or barbecue.

SERVES 4-6 | **PREP** 40 minutes | **COOK** 40 minutes | **TOTAL TIME** 1 hour 20 minutes + cooling time

INGREDIENTS

- 6 large Nicola or Dutch cream potatoes
- Extra virgin olive oil
- Flakey sea salt
- Freshly ground black pepper
- Large bunch fresh sage leaves

METHOD

1. Preheat oven to 200°C/390°F.
2. Wash and cut the potatoes into quarters or if the potatoes are quite large cut into sixths.
3. Steam the potato pieces for about 30 minutes and until a fork can easily pierce through them.
4. Allow the steamed potatoes to cool. This is a great step to do ahead of time. You can leave the steamed potatoes in the fridge the night before you need them.
5. Place the cooled potatoes onto a large paper-lined baking tray, drizzle with olive oil, sprinkle with flakey sea salt, and lots of freshly cracked black pepper.
6. Using your hands, toss to combine and spread the coated potatoes evenly on the tray ensuring the potatoes are evenly spaced.
7. Using your hands, squash the potato slices to ensure they are rough and ragged around the edges - the more ragged the crispier they will be.
8. Bake at 200°C/390°F for 30 minutes.
9. While the potatoes are baking let's prepare the sage leaves.
10. In a small bowl toss the sage leaves in 1-2 tablespoons of extra virgin olive oil and a pinch of flakey sea salt until the leaves are coated.
11. Remove the potatoes from the oven and sprinkle the sage leaves over the potatoes.
12. Turn the oven down to 180°C/350°F and pop the potatoes back into the oven for a further 10 minutes.
13. Keep an eye on the sage leaves as they can burn easily, adjust if necessary.
14. Remove the potatoes from the oven and serve sprinkled with more flakey sea salt.

NOTES

Nicola or Dutch cream potatoes are recommended for their creamy texture, but you can also use other varieties suitable for roasting.

Steaming the potatoes before roasting helps to partially cook them and ensures they become tender on the inside while getting crispy on the outside during roasting.

Allowing the steamed potatoes to cool before roasting helps them retain their shape and develop a crispy exterior.

Roughly squashing the potato slices before roasting creates uneven edges, which results in crispier edges after baking.

Tossing sage leaves in olive oil and salt helps to flavour them and prevents burning during baking. Keep an eye on them while baking to avoid overcooking.

Start with a higher temperature (200°C/390°F) for initial baking to ensure crispy exteriors, then lower the temperature (180°C/350°F) when adding sage leaves to prevent burning.

Feel free to adjust the amount of salt and pepper according to your taste preferences.

You can steam the potatoes ahead of time and store them in the fridge overnight, making this recipe convenient for meal prep or gatherings.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/crispy-sage-roasted-potatoes>

Let me know if you make the recipe! x **@gatherandfeast**