

Hedgehog Potatoes

A great alternative to standard roast potatoes or as an accompaniment to a BBQ – kids love them and in my experience, no matter how many you cook they all get eaten! Choose a variety of salad or new potato, wash thoroughly but do not peel. Place each potato in a wooden spoon and cut down at 2-3mm intervals – the spoon should stop you cutting right through the potato. Drizzle a little olive oil over the base of a roasting tray and place the potatoes cut side down, then thinly slice 250g of butter and place on top of the potatoes.

Bake for 40 minutes at 180°C, then remove from the oven and turn the potatoes over so the cut side is topmost. Baste with the butter and oil, then season liberally with sea salt. Leave to cool and then 30 minutes before serving, return to the oven for 30 minutes. You will end up with the tops very crisp and the base meltingly soft.

Fondant Potatoes

Peel the potatoes and square off the two largest sides of each potato then, using a pastry cutter, cut into cylindrical shapes. In a saucepan melt 200g of butter over a moderate heat and, once it has started foaming, put in the potatoes. Cook until the bases are golden brown, then turn them over. Pour in 150ml chicken stock and be careful as it may spit furiously for a short time, season with salt & pepper and simmer for 15 minutes. Then add another 150ml of chicken stock, couple of sprigs of thyme and simmer for 30-45 minutes. They are cooked when a knife can be easily inserted into the potato

Potato Wedges

Far healthier than chips and children love them. Thoroughly wash the potatoes, but don't peel them. Then slice into wedges, coat

with olive oil season with salt and pepper and bake at 190°C for 40-50 minutes.

Mashed Potatoes

Prepare as for roast, but cook through 20-30 minutes. Drain and leave to steam. Heat a little cream in a clean pan, add a good knob of butter and season with salt and pepper. Push the potatoes through a potato ricer over the pan, stir to combine, taste and adjust seasoning.

Roast Parsnips

Peel and quarter the parsnips, removing the woody core. Place immediately in a saucepan of cold water, bring to the boil and then strain and allow to steam and cool in the colander. Drizzle a little olive oil over the base of a roasting tray add your parsnips and then drizzle over a little more olive oil. Roast at 180°C for 30-40 minutes turning over halfway through cooking.

Vichy Carrots

Peel your carrots then slice thinly using a mandolin or the slicing tool on a grater. Put into a saucepan, just cover with water add a pinch of salt, a tsp of sugar and a large knob of butter. Boil vigorously until the water has evaporated and then toss to distribute the butter glaze and serve.

Purée of Root Veg

You could use just carrots, parsnips, turnip, potato, celeriac or a mixture of any that you prefer. In any case, peel and cut into ½ inch pieces then boil until soft – roughly 20 minutes. Drain in a colander and leave until they stop steaming, then transfer the veg to a food processor and blitz to a smooth purée with a good knob of butter. Return to the pan, reheat and season to taste.