

Ingredients

Potatoes

1kg same-sized, waxy potatoes 6-8 tbsp olive oil Coarse salt Black pepper, freshly ground

In addition

Cooking oil for the baking tray

Method

- 1. Wash the potatoes, peel and flatten out the bottom with a knife to help the potatoes stand up.
- 2. Slice into the potatoes to create a fan effect with a sharp knife, making sure that they are not sliced right through.
- 3. Soak the potatoes in water for 20 minutes.
- 4. Add oil to the universal pan to grease and add the potatoes. Drizzle with olive oil and season with salt.
- 5. Grill the potatoes as indicated and then season with pepper.

Setting procedure

Universal pan on level 2 Microwave combination hotAir grilling 190°C 360 watts

Cooking time: 20-25 minutes

Alternative setting

Universal pan, level 2 hotAir grilling 180°C

Cooking time: 45-50 minutes