

Baked Potato Fans

For 4 servings Universal pan

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 Circulated air grilling 190°C

360 watts

Cooking time: 20-25 minutes

Alternative setting:

Universal pan, level 2 Circulated air grilling

180°C

Cooking time: 45-50 minutes