

# ALL ROUNDERS™

## Hasselback Potato

**BHANA**  
FAMILY  
**FARMS™**



**NZ**  
GROWN

6 medium All Rounders potatoes  
(about 1 kg), scrubbed and rinsed

1/2 Tbsp paprika

4 Tbsp melted ghee or clarified butter  
(or neutral vegetable oil which has a  
high smoke point )

Chopped fresh herbs (rosemary, thyme)

3/4 teaspoon fine salt

### **Topping:**

1/2 cup grated Gouda, Gruyere or  
Cheddar cheese

- 1** Preheat the oven up to 200C/400F.
- 2** Grind together chopped fresh herbs, ghee, salt and paprika using a pestle and mortar.
- 3** Place potato between chopsticks and cut across into about 3mm slices. The chopsticks are used to help prevent you from cutting all the way through the potatoes.
- 4** When all of the potatoes are cut, place them cut side up on a baking tray lined with paper. Brush potato with herb butter over the slices and get in and around each slice as best you can.
- 5** Place into oven and bake until the outsides are browned and crisp, about 50-60 minutes. Add more butter if potato looks too dry.
- 6** Top hot potatoes with grated cheese and serve immediately. Enjoy!

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**PUKEKOHE GROWN SINCE 1957**