



Oven-baked potatoes

By Stephanie Alexander

Stephanie Alexander's magical oven-baked potatoes are so good, and as simple as they come – cut, roast and enjoy! No oil, no fuss, *nothing*. They're creamy on the inside, golden on the outside and very moreish. Just ask our team-mate's daughter, who calls them 'Stephanie's potatoes' and requests them once a week.

Fresh from the garden: potatoes

INGREDIENTS

4 even-sized roasting potatoes,
such as Russet or Dutch Cream

TO SERVE

Butter
Salt

Preheat oven to 200°C.

Carefully scrub the potatoes to remove the dirt, taking care not to damage the skin.

With a heavy knife, cut each potato in half lengthwise.

Place the potato halves, cut side up, directly onto the oven rack.

Bake for 1 hour, until the cut side is puffed and golden brown.

Remove to a serving plate.

Make a split in each cut half and insert a small slice of butter.

Serve at once, as the butter starts to melt, with a light sprinkle of salt.

SERVES 4

NOTES

These spuds are simply delicious as is, but you can experiment with toppings before popping them in the oven. Try:

- crumbled sea salt and rosemary (pictured)
- fresh-picked thyme