

INGREDIENTS:

1 Kilo of baby salad potatoes

Olive oil

Couple of sprigs of rosemary

Coarse sea salt

150 – 200g Rosary goat's
cheese

TIME: 60 mins**SERVING:** 6-8 people

Wash and dry the potatoes, place in a roasting pan with the leaves from the rosemary and add a few generous glugs of olive oil. Turn with your hands to coat well and sprinkle generously with the coarse salt. Place in an oven preheated to 200C gas mark 6 for 25 minutes or until the potatoes will give easily when squeezed. Remove from the oven and allow to cool for a few minutes. Using a sharp knife make a slit in the top of each and return to the pan. Using a teaspoon or palette knife push some of the cheese into each slit.

Reduce the heat to 180C gas mark 4 and place the pan back in the oven for five minutes. Serve while still warm.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: