

Potato Wedges

5-6 medium sized potatoes (not new potatoes or monster jacket potatoes but somewhere in between)

Olive oil or vegetable oil to coat

Salt and pepper to season

Optional seasoning – paprika, mixed herbs, garlic, chilli, cumin, lemon, Spanish smoked paprika (my personal favourite) or even a sachet of the ready mixed supermarket blends for wedges – just choose one or two or none at all

1. Preheat the oven to a hot temperature, 200-220 degrees
2. Using 9cm forged cutlery paring knife to cut a small slice off the base of the potato to stabilize it, then use the apple wedger to cut it into potato wedges. With the middle “core” segment cut it in half lengthways.
3. Put all the wedges into either the classic batter bowl or one of the stainless mixing bowls and add a good splash of oil, seasoning and any of the optional seasonings that you like. Put the lid on and give it a good shake
4. Lay the wedges onto one of the flat stones (rectangle stone or medium round stone) and put in the oven for approx 25 minutes or until cooked.