

## Roasted potatoes with aioli and buttered pine nuts

**Prep time:** 10 minutes

**Cook time:** 50 minutes

Kebab shop 'chips with mayo' are the inspiration for this dish, although this version is a little more involved. There's a generous sauce-to-potato ratio here, which is kind of naughty, but also what you really, truly want. This goes really well with the black lime beef skewers (p. 52).

**Serves 4, as a side**

**750g baby new potatoes,**  
*skin on and halved  
lengthways*  
**2 tbsp olive oil**  
**5g parsley,** *roughly chopped*  
**salt and black pepper**

### *AÏOLI*

**2 large garlic cloves,**  
*crushed*  
**1 tsp Dijon mustard**  
**1 large egg,** *plus 1 yolk*  
**100ml olive oil**  
**100ml sunflower oil**  
**1 tbsp lemon juice**  
**75g Greek-style yoghurt**

### *BUTTERED PINE NUTS*

**30g unsalted butter**  
**20g pine nuts**  
**¼ tsp smoked paprika**

**1.** Preheat the oven to 220°C fan.

**2.** Put the potatoes and 2 teaspoons of salt into a medium saucepan and pour over plenty of cold water, to cover by about 4cm. Place on a medium-high heat, bring to the boil, then simmer for 6 minutes, or until the potatoes are almost cooked through but still with a bite. Drain them in a sieve and pat dry, then transfer to a parchment-lined baking tray and toss with the oil, ⅓ teaspoon of salt and a good grind of pepper. Roast, stirring once or twice, for 35 minutes, or until deeply golden. Stir through the parsley.

**3.** Meanwhile, make the aioli by putting the garlic, mustard, egg, yolk and ¼ teaspoon of salt into the small bowl of a food

processor and blitzing until combined, about 10 seconds. With the machine still running, add both oils in a very slow and steady stream, until you have a loose, mayonnaise-like consistency. Transfer to a bowl, stir in the lemon juice and yoghurt and set aside (or refrigerate) until needed.

**4.** Put the butter into a small sauté pan on a medium heat. Once melted, add the pine nuts and cook until golden, about 3–4 minutes. Stir through the paprika, then remove from the heat and transfer to a bowl.

**5.** Spread the aioli out on a round shallow platter. Top with the warm potatoes and spoon over the buttered pine nuts.

### **Make it your own:**

- If you can't get hold of baby new potatoes, just use regular new potatoes and cut them into 1½cm slices.
- Play with your nuts. Roughly chopped blanched almonds or hazelnuts would be great here!
- Veganise it: use chickpea mayo (p. 32) instead, and olive oil in place of the butter.

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