# Crispy Rosemary Potatoes with Burrata & Caper Salsa Verde



**Serves:** 6 side serves

## Ingredients

- 1.2kg baby potatoes
- 300g Montefiore Burrata
- 90ml total extra virgin olive oil
- 12g leaves picked fresh rosemary
- 35g leaves and tender stems, finely hand-chopped flat-leaf parsley
- 35g drained and roughly chopped capers
- 25 ml juice lemon
- 1 small clove, finely grated or minced garlic
- 7g divided flaky sea salt
- 1g freshly ground black pepper

## Method

**STEP 1**

Place the potatoes in a saucepan of cold salted water. Bring to a simmer and cook for 15–18 minutes until just tender. Drain and steam-dry for 10 minutes.

**STEP 2**

Preheat the oven to 230°C conventional / 210°C fan-forced. Transfer the potatoes to a lined tray and gently crush each one. Toss with 45 ml extra virgin olive oil, rosemary, 5 g flaky salt and black pepper.

**STEP 3**

Roast for 35–40 minutes, turning the tray once, until deeply golden with crisp, craggy edges.

**STEP 4**

While the potatoes roast, make the caper salsa verde. Combine the hand-chopped parsley, capers, lemon juice and garlic. Stir through 45 ml extra virgin olive oil to make a loose, coarse, spoonable salsa. Taste and adjust with a small pinch of the remaining salt only if required; the capers already bring salinity.

**STEP 5**

Pile the hot crispy potatoes onto an oval platter and place the Burrata prominently among them. Spoon the caper salsa verde over and around the potatoes, leaving plenty of Burrata clean and visible. Finish with the remaining flaky salt as needed. Split the Burrata only when cameras are ready, then drag a crisp potato through the creamy centre and salsa verde for the hero moment.