



PAPRIKA-BAKED CHAT POTATOS WITH LEMON and GARLIC AIOLI

INGREDIENTS

500gm Halved baby chat potatoes
2 Tbsp SATHYA Garlic Infused Olive Oil plus extra to drizzle
1 Tsp Smoky Paprika
Salt & Cracked pepper
4 egg yolks at room temperature
2 Tbsp lemon juice
200ml SATHYA Garlic Infused Olive Oil
200ml SATHYA Extra Virgin Olive Oil
White Pepper



METHOD

To make lemon/garlic aioli, place egg yolks, 1 Tbsp of lemon juice and a pinch of salt in the food processor. Process until mixture starts to thicken.

Combine SATHYA Garlic infused Olive Oil and SATHYA EVOO in a jug. With the processor motor running, add oil mixture in a thin, steady stream, scraping the bowl with a spatula occasionally, until the mixture is thick and creamy. Add remaining lemon juice. Season with white pepper and process to combine.

Transfer aioli to a small air tight container. Place plastic wrap on the surface to prevent a skin forming. Cover and keep refrigerated. (This will last up to 1 week).

Meanwhile, preheat oven to 180 degrees. Combine potatoes in a large bowl with SATHYA Garlic Infused Olive Oil, paprika, salt & cracked pepper. Toss to coat. Transfer to a large baking tray lined with non-stick baking paper and bake for 45 minutes or until crisp and golden brown.

Serve on a platter with Lemon & garlic Aioli topped with chopped chives or parsley to garnish.

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