



# Crispy parmesan-crusted potato and rocket salad

By Donna Hay

**20 minutes**

Preparation time

**50 minutes**

Cooking time

**Serves 8**

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## INGREDIENTS

### Crispy parmesan-crusted potato

1.8 kg roasting potatoes  
3 cups (150 g) finely grated parmesan, plus extra to serve  
Extra virgin olive oil, for drizzling  
300 ml crème fraîche  
¼ cup (12 g) finely chopped chives  
Salt flakes and cracked black pepper, to taste

### Rocket salad

1 tablespoon lemon juice  
2 tablespoons extra virgin olive oil, extra  
120 g rocket (arugula)

## **METHOD**

### **Crispy parmesan-crusted potato**

1. Place the potatoes in a large saucepan of salted water over medium high heat.
2. Bring to the boil and cook for 18–20 minutes or until tender. Drain and set aside to cool.

Preheat the oven on Intensive Bake at 220°C (425°F).

Slice the potatoes and press both sides in parmesan.

3. Place on 2 large baking trays lined with non-stick baking paper.
4. Drizzle with oil and roast for 15 minutes, turn over and roast for a further 10 minutes or until golden and crispy.  
Set aside until ready to assemble.

### **Crème fraîche**

1. Combine the crème fraîche, chives, salt and pepper. Set aside.

### **Rocket salad**

1. In a large bowl, add the rocket and drizzle with lemon juice, extra oil, salt and pepper. Toss to coat.

### **To serve**

1. When ready to serve, spread the chive cream on your serving plate or platter.
2. Top with half the rocket salad and parmesan-crusted potatoes. Finish with remaining rocket salad and extra parmesan.