

# THE PANTRY

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## WARM SPICE-RUBBED POTATOES WITH ROSEMARY MAYONNAISE

### For the mayonnaise:

3 egg yolks  
3 tablespoons fresh rosemary needles  
1 teaspoon Dijon mustard  
3 tablespoons cider vinegar  
500 ml/2 cups grapeseed oil

### For the potatoes:

750 g/1 1/2 lbs. pink-skinned new potatoes, halved lengthwise  
1 teaspoon cayenne pepper  
1 teaspoon caraway seeds  
1 teaspoon coriander seeds  
a small piece of cinnamon stick  
1 garlic clove, crushed  
1 teaspoon sea salt  
2 tablespoons olive oil

cocktail sticks/toothpicks or small forks

To make the mayonnaise, put all the ingredients, except the grapeseed oil, in a food processor and blend. With the motor running, slowly add the oil in droplets until the mayonnaise starts to thicken. Continue with an even trickle until you have incorporated all the oil. Spoon into a bowl and chill.

For the potatoes, cook the potatoes in a large pan of boiling water for about 12–15 minutes, until almost cooked. Drain and pat dry.

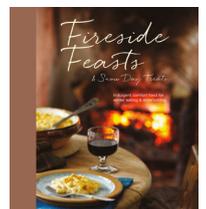
Preheat the oven to 400°F (200°C) Gas 6.

Gently warm the spices in a small pan for about 2 minutes until their scent starts to pervade the kitchen. Put the warmed spices, garlic, and salt in the clean food processor and blend to make a rough spice mix.

Put the potatoes in a bowl with the olive oil and toss together. Using clean hands, rub the spice mixture onto the potatoes and bake them on a baking sheet in the preheated oven for about 20 minutes until golden.

Serve with the rosemary mayonnaise, for dipping.

Recipe from FIRESIDE FEASTS AND SNOW DAY TREATS  
For more information: <http://www.rylandpeters.com/fireside-feasts-and-snow-day-treats>



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