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Healthy Little Cravings » Recipes » Savory Vegan » Best Roasted Potatos 3 Ways (3 Flavors) Here we go again, carbs to the rescue! I'm claimin that these baked potatoes are the best, and you know why? Well, just take a look at those beauties below! They're honestly the most delicious roasted potatoes ever, trust me. In fact, everyone who's tried this recipe before has raved about how tasty they are. Like, seriously, I've got screenshots to prove it! So, what makes these potatoes so special? Firstly, they're extra crispy on the outside and soft on the inside - that alkaline water really works its magic! And don't even get me started on flavor; just a drizzle of high-quality olive oil is enough to give them an incredible taste. Plus, you can customize them to your liking by choosing from three different flavors: dill and mustard, chili and garlic, or double paprika. Here are some reasons why these potatoes take the cake (or should I say, the plate?): \* No need to peel 'em (unless you're a skin-hater) \* Boiling only takes 15-20 minutes - hands-free cooking! \* Infused oil gives all the flavor without added salt \* Crunchy and soft texture that's just perfect \* Versatile: make them your way with various toppings My personal fave? Dill and mustard, of course! But feel free to get creative and try new combinations. And don't worry if you can't remember how to make them exactly - it's all about experimenting and having fun in the kitchen. P.S. If you're wondering why they taste salty despite not adding any salt, that's because of the magic combo of boiling water and infused oil! Oh yeah, fellow spicy food enthusiasts! So, have you ever been to that iconic furniture store Ikea? Well, they have an amazing mustard sauce with a perfect blend of ingredients - must be the mustard and dill combo! Who wouldn't love those flavors on their spuds? The best part is these roast potatoes are absolutely divine for serving your friends! You might wonder which type of potato is ideal for roasting. Well, friend, let's dive into the world of spuds! Are white potatoes suitable for roasting? Yes, they're perfect! Yellow potatoes like Yukon Golds with their light yellow pulp and yellowish-white skin are also great choices! Now, the key to an amazing roasted potato is its age - the newer, the better. Why? Because new potatoes have a thinner skin and a crisper texture that stays intact even after cooking. Russet or Yukon Gold potatoes are classic options! This recipe is a game-changer for baked potatoes! Give it a try, and don't forget to rate and comment if you make it! If you share your creation on Instagram, tag me and I'll be thrilled! Cut potatoes into round cylinder shapes and wrap with pancetta; cook in oil at medium-high heat for 5-10 minutes. Add garlic and rosemary, then cover with chicken stock and bake at medium-low heat for 50-60 minutes. Cook chocolate-filled potato dauphines by boiling, steaming, and mashing potatoes; mix with softened butter and sugar mixture to form a batter. Fry potato dough balls in hot oil until golden and crispy, then fill with chocolate spread through a piping bag. Here's a rewritten version of your text. Start by whisking egg whites in a clean bowl using an electric handheld whisk or stand mixer on medium speed until they reach stiff peaks. Aim to get them to this point when the sugar syrup reaches 118C on the thermometer. If the eggs peak too soon, wait for the sugar to hit temperature before continuing. Once the syrup is ready, whisk the eggs on medium-high speed and slowly pour the sugar syrup down the bowl's inside into the whites. Keep whisking until the meringue cools to body temperature. Use a stand mixer? Test it by placing your hand near the bowl or taking out a spoonful to check the temperature with your finger. Spoon the meringue into a piping bag, twist it around the nozzle to prevent leakage, and use immediately or store as below. Top chocolate-filled potatoes with Italian meringue, then toast off the meringue with a chef's blow torch for color and texture if you have one. To make crispy Parmesan cubes, boil potatoes in salted water until tender enough to fall apart, then steam dry for 10 minutes. Preheat your oven to 200C/180C Fan/Gas 6. Add oil to a baking tray and place it in the oven. Wrap garlic with rosemary, oil, and salt, and bake along with potatoes for 30 minutes. After 30 minutes, give the potatoes a stir and let them cook for another 15 minutes. Remove the baking tray from the oven and mix Parmesan with garlic and rosemary. Season with salt and pepper, then serve all of the potatoes.

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