

roast potatoes with chilli and turmeric

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Learn how to make your roast potatoes nice and crispy with Gordon Ramsay's recipe. The chilli and turmeric give the potatoes a little kick

- Serves: 8-10
- Total time: 1 hr
- Skill level: Easy peasy
- Costs: Cheap as chips

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Ingredients

- 2.5kg potatoes, such as Maris Piper
- sea salt and freshly ground black pepper
- 1½ tsp ground turmeric
- pinch of chilli flakes, to taste
- 4–5 tbsp olive oil (or goose or duck fat)

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Method

1. Preheat the oven to 200°C/Gas 6. Peel the potatoes, quarter lengthways and place in a large saucepan of salted cold water. Bring to the boil, then lower the heat and simmer for about 8 minutes.
2. Drain the potatoes in a colander and sprinkle with the turmeric, chilli flakes and some salt and pepper. Toss in the colander to coat evenly, then drizzle with a little of the olive oil and toss again. Leave to steam for 5 minutes.
3. Put the rest of the olive oil in a roasting tray and place in the oven for a few minutes to heat up. Carefully add the potatoes and toss to coat in the oil. Roast for 40–45 minutes, turning a few times, until crisp and golden. Drain on kitchen paper and transfer to a warmed dish to serve.

Extracted from 'Christmas with Gordon' by Gordon Ramsay, published by Quadrille (£15, hardback), only available at Tesco Photography © Chris Terry

By Gordon Ramsay

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Nutritional information

Guideline Daily Amount for 2,000 calories per day are: 70g fat, 20g saturated fat, 90g sugar, 6g salt.

<http://www.goodtoknow.co.uk/recipes/510959/gordon-ramsay-s-roast-potatoes-with-chilli-and-turmeric>