



SARAH RANKIN

RECIPIES FROM POTATOES IN PRACTICE

For the first time, Potatoes in Practice hosted a live cookery demonstration by [Sarah Rankin](#), former *MasterChef* finalist and now a well-established food writer, broadcaster and private chef. A passionate advocate of local produce and food made with love, Sarah's potato-based dishes inspired visitors and highlighted the versatility and value of this staple crop.



Event partners





POTATO RISOTTO

Serves 4

500g Gemson potatoes, peeled and finely diced
2 cloves garlic, sliced
1 large shallot, finely diced
1l chicken stock
50ml white wine
150g Bonnet goats' cheese, grated
50g pine nuts

Sweat the shallot and garlic gently with the butter for a few minutes. De glaze the pan with the wine and turn up to reduce to around 1 tbsp of liquid. Heat the stock in a separate pan.

Add the diced potato and stir to coat every cube. Add the heat stock and bring to the boil.

Turn down to a simmer and stir very few minutes until the liquid has almost fully absorbed and the potatoes are tender.

Remove from the heat and toast the pine nuts in a dry pan until nicely golden. Stir the cheese into the potato and serve topped with the pine nuts.



SCOTTISH MACAROONS

Makes 16 - 30 pieces

300g floury potatoes - I used Elland
1.5kg icing sugar
600g dark chocolate
300g desiccated coconut

Bake the potatoes in their skins until tender - up to 90 minutes depending on their size - and leave to cool a little before scooping out the flesh. Reserve the skins.

Add the icing sugar 500g at a time and mix with a hand or stand mixer. It will go very runny before starting to thicken, don't panic! You may need slightly more or slightly less of the icing sugar depending on the water content of the potatoes.

When very stiff, pour into a lined tin and chill in the fridge.

Melt the chocolate in a bowl over a pan of simmering water and toast the coconut in a dry pan. Cut the set macaroons into bars or squares and dip into the chocolate, then coat in the coconut.

Chill and serve.



POTATOES WITH FENNEL AND COURGETTE

Serves 4

1 kg Anya potatoes, scrubbed and cut into wedges
2 fennel bulbs, sliced thinly
1 large courgette, sliced
3 lemons
1 large onion, sliced thinly
Oil for frying
2 tbsp white wine vinegar
Salt and pepper
50g butter

Preheat the oven to 200°C.

Add the onion, fennel, courgette and potatoes to a roasting pan and coat liberally with oil, and add the white wine vinegar, and salt and pepper.

Juice one of the lemons and reserve the juice. Slice the other two lemons thinly and add to the roasting pan. Roast for 25 - 35 minutes.

Heat the butter and lemon juice and drizzle over the top. Serve as a side dish for meat or fish, or as a warm salad with added spinach leaves.



CRISPY SKIN PLATTER

Use the reserved skins from the risotto, or the macaroons to make home-made crisps and serve with charcuterie as a sharing nibble for drinks.

Baked potato skins and peelings

75ml Olive oil

Salt

1 tsp garlic powder

1 tsp onion powder

1 tsp dried mixed herbs

8 slices charcuterie - I used Great Glen venison salami

8 cornichons

8 semi dried Datterini tomatoes

Preheat the oven to 200°C.

Roughly chop the skins and toss with the oil and seasonings. Roast for 20 - 25 minutes or until crisp.

Spread onto a platter and tuck in folded charcuterie then scatter over the cornichons and tomatoes.