



Roasted Salt Crusted Petite Potatoes

Golden potatoes with a salty-crust and soft moist inside.

- 2 Tablespoons olive oil
- 8 whole fresh rosemary springs
- 1/2 Tablespoon grated lemon or lime zest
- 1-1/2 Tablespoons coriander seeds
- 2 teaspoons yellow mustard seeds
- 1-1/2 pounds whole petite gold potatoes, scrubbed
- 2-1/2 cups coarse salt
- 2 large egg whites
- 1 Tablespoon fresh lemon or lime juice

Preheat oven to 400 degrees F.

Coat 9-inch pie plate with oil scatter rosemary sprigs, zest, coriander seeds, and mustard seeds over bottom of pan. Top with potatoes.

In medium bowl, stir together salt, egg whites, and lemon or lime juice. Spoon salt mixture over the potatoes, patting to cover potatoes. Make sure to bring salt to the edge of the pan.



Bake for 1 hour to 1 hour 15 minutes or potatoes are tender and salt is baked.

To Serve: Crack the salt coating and lift the potatoes out. Serve whole or cut a small X in the potato to expose the golden potato inside.

Serves: 4

Recipe Inspired by: *The Beekman 1802 Heirloom Vegetable Cookbook* by Brent Ridge and Josh Kilmer – Purcell and Sandy Gluck. 2014.

Cook's Note: If you use a larger pan or dish, you might not have enough salt to cover the potatoes. If this happens, prepare an additional half of salt recipe. If there is too much salt on your baked potatoes, brush some of it off.

About the Recipe: The outer skin of the potatoes has a lightly salted taste, and the inside will be flavored with coriander, mustard, and rosemary. The potatoes under the salt are very tender and moist. This dish can be served at an informal or outdoor party. We placed them partly open around the outside of a prepared green and tomato salad.