COOKING WITH

ALBERT BARTLETT ROOSTER POTATOES

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THE ORIGINAL

ALBERT BARTLETT ROOSTER POTATOES

An especially versatile potato, Original Roosters are equally delicious whether you mash, boil, bake, roast or steam them. And as our best-known, best-loved and award-winning variety, the Rooster is Britain's favourite branded potato.

PERFECT ROAST POTATOES

The secret to the perfect roast potato? A little bit of goose fat and the Albert Bartlett Original Rooster!

4 servings 45 minutes

Ingredients

1/2 bag of Albert Bartlett Original Rooster Potatoes
100g goose fat
3 sprigs fresh rosemary
Pinch of sea salt

Directions

1. Pre-heat the oven 220°C/Fan 200°C/Gas Mark 6. Put the goose fat into a roasting tin and heat in the oven until it's really hot.
2. Peel the potatoes and cut each into even sized pieces.
3. Put the potatoes into a large saucepan of cold water with a pinch of salt and bring to the boil. Parboil for 5 minutes, then drain well and toss back into the pan to roughen the edges.
4. Carefully place the potatoes in the hot oil covering evenly.
5. Roast in the oven with the rosemary for about 45 - 50 minutes or until the potatoes are crispy on the outside and soft in the middle. Turn over half way through the cooking.
6. Remove from the tray and drain on kitchen paper.(Don't cover if you're keeping them warm before serving).
7. Serve with a sprinkling of salt.

SUPER CREAMY MASH POTATO

For perfect tasting mash, use this recipe for your Rooster potatoes.

4 servings 20 minutes

Ingredients

4 medium sized Albert Bartlett Original Rooster Potatoes
Splash of milk
small knob of butter

Directions

1. Peel and cut into even pieces.
2. Place in a pan of cold water.
3. Bring to the boil and simmer gently until tender (15-20 minutes) then drain.
4. Add a small amount of butter for creamy mash and use a masher to mix together.

Tips

Use a ricer for extra smooth mash.

BUTTERY FONDANT-LAGER POTATOES

Shake up your side accompaniment with this classic potato dish with a boozy twist!

4 servings 40 minutes

Ingredients

6 Medium-Large Albert Bartlett Original Rooster Potatoes
200g cold unsalted butter
1 can of Brewgooder Lager
Sprigs of rosemary
Couple of pinches of salt

Directions

1. Preheat the oven to 150°C and set the shelf to the middle of the oven.
2. Peel the potatoes and slice the ends off so that they lay flat on either side.
3. Cut the butter into 1cm thick slices and line the bottom of a heavy bottomed ovenproof dish with a single layer of the butter.
4. Push the shaped potatoes into the butter and pour all of the Brewgooder lager over and around the Albert Bartlett Original Rooster potatoes. Add the rosemary sprigs to the dish and sprinkle with a little sea salt.
5. Place the tray and its contents over a medium high heat – allow the butter to melt and then cook gently until all the lager has evaporated. The potatoes should have started to soften and the base of the potato should be lightly and evenly caramelised – the remaining butter should be clear and nutty.
6. Carefully place the tray and its contents into the oven and slowly bake until the potatoes are completely tender. You can test this with the tip of a small sharp knife.
7. Remove the tray and potatoes from the oven and allow to stand for 15 minutes – this will allow for any lager flavoured butter to be absorbed into the potatoes.
8. Serve the potatoes glazed side up and sprinkled with a little more sea salt. The potatoes will be best enjoyed eaten not too warm!

GARLICY, CHEESY HASSELBACK POTATOES

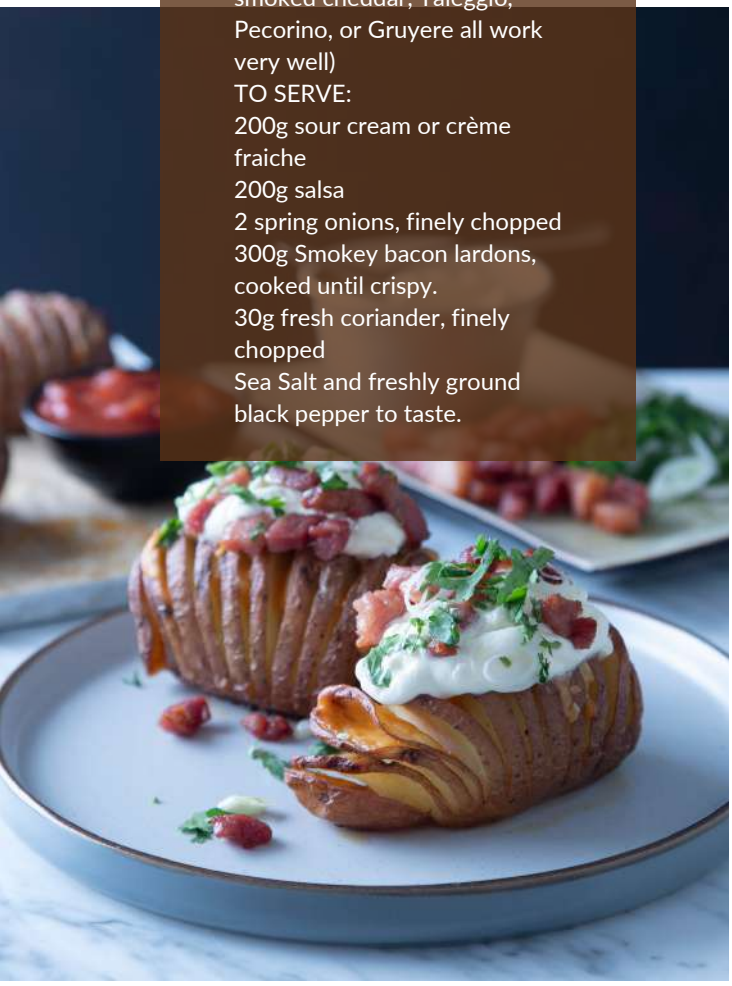
These potatoes are packed with garlic & cheese for crispy, layered potato goodness.

4 servings

1 hour 40 minutes

Ingredients

4 Medium Garlic Cloves (peeled and crushed)
80g Butter
A Large Pinch Of Salt
8 Medium Original Rooster Potatoes (washed)
200g Thinly Sliced Cheese (cheddar, Mexican spiced, smoked cheddar, Taleggio, Pecorino, or Gruyere all work very well)
TO SERVE:
200g sour cream or crème fraiche
200g salsa
2 spring onions, finely chopped
300g Smokey bacon lardons, cooked until crispy.
30g fresh coriander, finely chopped
Sea Salt and freshly ground black pepper to taste.



Directions

1. Preheat the oven to 180°C/Fan 170°C/Gas Mark 5.
2. Melt the butter and then mix well with the crushed garlic and salt then set aside.
3. To make the hasselback cuts in the potatoes: slice a thin lengthways piece off each potato. This will stablise them. On a chopping board place a chopstick on either long side of the potato, so the chopsticks are pointing left to right rather than up and down. This will enable you to make cuts along the length of the potato without chopping right the way through. Cutting the slices very thinly will give you very pretty, crispy potatoes but it's a bit tricky. Cutting the slices so they are a little thicker will make it easier to add the cheese into the slices.
4. Once the potatoes are sliced, put them on a baking tray with a raised edge and brush them all over with the garlicy melted butter. Try to make the butter go into all the cuts in the potatoes.
5. Pop in the oven for 45 minutes, making sure to baste with the butter every 15 minutes or so.
6. Take the potatoes from the oven after 45 minutes. The gaps between the slices will have become wider in the cooking process. Take the sliced cheese and interleave it with the potato slices, then put them back in the oven for twenty minutes or until the cheese is melted and the potato is tender all the way through.
7. To serve, top with the crispy bacon, sour cream, and spring onions. Scattering with fragrant coriander and serving the salsa on the side.

CRISPY BUBBLE POTATOES

Fluffy, crispy potato pillows!

3 servings 35 minutes

Ingredients

550g Albert Bartlett potatoes
6 tbsp cornflour
1 tsp salt
½ tsp pepper
1 tsp smoked paprika
½ tsp garlic powder
300ml vegetable oil for frying
Extra salt, pepper and chopped parsley for garnish

Directions

1. Peel and cut the potatoes into quarters.
2. Boil the potatoes in salted water for 15 minutes until you can easily pierce them with a fork.
3. Mash your potatoes while still hot until smooth. Use a potato ricer if you have one.
4. Add in the cornflour, salt, pepper, garlic powder and paprika, mixing until fully combined.
5. Form a ball and then section into four pieces. Take one piece and put the 3 remaining pieces under some cling film so they don't dry out.
6. Roll the piece of dough into a cylinder and cut into 1 cm pieces.
7. Use a fork to gently press down on each piece.
8. Heat up the oil until it is a medium/high heat and fry the bubble potatoes for 6/8 minutes until golden. Make sure you flip them every 2 minutes to ensure they fluff up.
9. Finally, take them out of the oil and drain. Season with some extra salt and pepper, topping with some parsley as well.

Recipe Credit: @Yashodha_eats

CREAMY CHESTNUT AND POTATO SOUP

This is the ultimate winter warmer to keep you cosy at Christmas!

4 servings 30 minutes

Ingredients

750g Albert Bartlett Rooster potatoes, approx. 5-6 large ones
180g ready to eat chestnuts
3 echalion shallots
1 tbsp olive oil for the pot
1 Litre of good vegetable stock (water + stock cubes/boullion also works)
50ml double cream
Salt & pepper to taste
Optional garnishes for the bowl:
Fresh thyme
Crushed chestnuts
A sprinkle of seeds
Drizzle of double cream
Drizzle of extra virgin olive oil

Directions

1. Wash and dice the potatoes into smallish cubes, the shallots into half moons and the chestnuts in half – add these to a large saucepan, along with the oil for cooking.

2. Sauté for a few mins, until the onions have softened. Add about 800ml of the stock and simmer for approx. 10mins, until the potatoes have cooked through. Remove from the heat and blitz until smooth using an immersion blender.

3. Add the cream and use the remainder of the stock to adjust the thickness level to your liking. Season to taste with salt and pepper. Serve in bowls topped with the garnishes, if using and enjoy!

Recipe Credit: Real Foodie

THE PERFECT ALL-ROUNDER POTATO

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