

# MINI OAK-SMOKED BAKED CHEDDAR POTATOES

---

Gary Parsons, *H&B Group Development Chef*

**HARVEY & BROCKLESS**  
*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# MINI OAK-SMOKED BAKED CHEDDAR POTATOES

*Chef Gary Parsons*

## *Ingredients*

SERVES 10 PORTIONS

---

<b>EC032 Quicke's Smoked Cheddar</b>	<b>100g</b>
<b>DB007 Croxton Manor Unsalted Butter</b>	<b>25g</b>
<b>DA105 Dell'ami Arbequina Olive Oil</b>	<b>25ml</b>
<b>IN166 Cornish Sea Salt</b>	<b>4g</b>
New Potatoes	10
Cracked Black Pepper	2g

## *Method*

1. Pre-heat the oven to 175°C.
2. Wash and dry the potatoes, brush with oil and sprinkle with sea salt and cracked black pepper. Bake in the oven for 30-40 minutes.
3. Once the potatoes are warm, cut in half and scoop out the potato. Put into a bowl and mash. Return the mash to a saucepan over a low heat.
4. Using a wooden spoon, mix the melted butter into the mash creating a smooth mash. Add the grated cheese and mix until the cheese has melted. Leave to cool.
5. Once cold, put the mix into a piping bag and pipe back into the potato half skins. Bake in the oven until golden on top.



MINI OAK-SMOKED BAKED CHEDDAR POTATOES  
*using Quicke's Smoked Cheddar*

---

### *Quicke's Oak Smoked Cheddar*

An exquisitely smoky cheese, selected from the most balanced of Quicke's mature cheddars. Matured for 12 months and cold-smoked over oak chips from the trees on the Quicke's estate.

### *Dell'ami Arbequina Extra Virgin Olive Oil*

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado. Its delicate flavour makes it perfect for dressing burrata and air-dried hams. Even better, is a drizzle over chocolate ganache with a pinch of sea salt.

### *Croxton Manor Unsalted Butter*

We're particularly proud of our own range of Croxton Manor butters, which are made with fresh milk from British cows raised to strict quality standards. Perfect for enriching pastry dough, melting into sauces or lavishing on hot crumpets. The salted and unsalted butters are not blended and are additive free.

### *Cornish Sea Salt*

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs.