

GREAT RECIPES  
AS SEEN ON

BRITISH  
MUSLIM 

# TORNADO POTATOES



  
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# TORNADO POTATOES



**Serves 4**

**Preparation time:**

10 minutes

**Cooking time:**

25 - 30 minutes

**Ingredients:**

4 medium (fist) sized, roasting potatoes (King Edward or Maris Piper), unpeeled

4 wooden skewers, (soaked in cold water for 20 minutes)

Sea salt

Rapeseed oil, for spraying

**Method**

1. Preheat the oven to 180°C/Gas mark 4.
2. Cut one end of the potato and put the cut side on a cutting board. Insert a skewer into the potato and gently push the skewer all the way through it.
3. Hold a sharp thin knife at an angle and cut in the opposite direction you are turning the skewered potato. As you turn the potato anticlockwise with your left hand, cut the potato all the way through to the skewer with your right hand in clockwise direction.
4. After the slicing the whole potato gently fan-out the potato along the skewer until you have an even gap between the slices that gives you the spiral.
5. Place the skewers on baking sheets and spray all the surfaces of the potato with oil. Oven bake the potatoes for 25-30 minutes, finally season lightly with salt and serve immediately.