Perfect Potatoes

A delicious selection of Italian inspired potato recipes

www.filippoberio.co.uk
Potatoes are an invaluable, flexible and convenient ingredient for a very wide range of dishes from soups and starters, light meals, main courses and side dishes. These recipes are all easy to prepare and delicious to eat. They use a range of different types of potato and of course, Filippo Berio Olive Oils.

Filippo Berio, Britain’s favourite Olive Oil brings you a selection of delicious recipes that have been carefully prepared to satisfy your taste buds, your appetite and your well-being.

The perfect Olive Oil for the perfect recipe.

Filippo Berio’s passion for olive oil is shared by food lovers across the world who rely on its superb quality to bring out the very best in their food every time. Here are just a few of the many olive oils in our range...

Remember to keep at least two types of Filippo Berio Olive Oil in your cupboard:

- An Extra Virgin Olive Oil for dressing, marinades and drizzling
- A lighter Olive Oil for cooking, roasting and frying

EXTRA VIRGIN OLIVE OIL

Has a unique rich, fruity flavour and complements the fresh ingredients in all your recipes making it perfect as a healthy condiment.

- Ideal for sauces, marinades and salads.
- For drizzling on all your favourite pasta dishes or hearty soups.
- Or dipping with bread.

MILD & LIGHT OLIVE OIL

The ultra light taste of Mild & Light Olive Oil means it carries no trace of olive flavour, making it perfect for cakes and desserts.

- Use for healthier frying from stir fries to fried eggs.
- Ideal for roasting potatoes or deep frying chips.
- Baking bread, cakes and biscuits.

OLIVE OIL

Expertly blended, Olive Oil is ideal for those who prefer a lighter taste, or in recipes requiring a softer flavour.

- Use for everyday cooking.
- Ideal for delicate dressings and sauces.
- Or use as a healthier substitute for butter.

COOKING TIPS

For Perfect Potatoes

For healthier mashed potatoes, use olive oil or extra virgin olive oil instead of butter or milk.

When cooking mashed potatoes, add three or four skinned cloves of garlic to the water; they will soften during the cooking and can be mashed with the potatoes and olive oil.

For New Potatoes with a Twist:
Serve with a drizzle of Filippo Berio Extra Virgin Olive Oil, toasted chopped nuts and bacon pieces.

For Spicy Roast Potatoes: Par-boil for 8 minutes, drain well, coat in olive oil then sprinkle with a mixture of crushed chillies and cumin seeds before roasting.

Potato Wedges are a wonderfully versatile snack or side dish, and so easy to make. Simply heat the oven to 200°C/400°F/Gas Mark 6. Cook potatoes in lightly salted water for 5 minutes. Drain, then cut into wedges and toss in Filippo Berio Extra Virgin Olive Oil. Mix salt and paprika together then dust the potato wedges. Place in the oven to cook for 20-25 minutes until golden.

Try Potato Wedges with a Hazelnut and Red Pepper Relish

Simply put 50g grilled hazelnuts into a food processor and chop finely. Add 1 garlic clove (crushed), a roasted red pepper (seeded and desskinned), 2 tomatoes (seeded and chopped), 1 tbsp tomato purée and 1 tbsp balsamic vinegar and process until finely chopped. While the machine is running, pour in 6 tbsp Filippo Berio Extra Virgin Olive Oil.

For further information on the perfect way to select and use Filippo Berio Olive Oil visit www.filippoberio.co.uk
ROASTED BUTTERNUT SQUASH SOUP

**PREP TIME:** 25 MINS  
**COOKING TIME:** 40 MINS  
**SERVES:** 4

The roasted butternut is beautifully complemented by the flavour of the fresh ginger and the added spice of the chilli. Serve with fresh, crusty bread.

1 medium butternut squash  
approx 750g, peeled  
3 tbsp Filippo Berio Olive Oil  
1 medium onion, chopped  
1 large carrot, chopped  
1 large garlic clove, crushed  
1 medium red chilli, seeded and chopped  
1 tsp fresh ginger, finely chopped  
350g potatoes, peeled and diced  
1.2 litre vegetable stock  
Coriander Oil:  
Small bunch coriander, trim off stalks  
6 tbsp Filippo Berio Extra Virgin Olive Oil

1. Pre-heat the oven to $200^\circ C/400^\circ F$ Gas Mark 6. Cut the butternut squash in half, discard seeds and then chop into large chunks. Place on a roasting tray and drizzle with 1 tbsp of the oil. Cook in the oven for 30 minutes until tender.

2. Meanwhile, the remaining 2 tbsp oil in a large pan, add the onion and carrot and cook gently for 5 minutes. Stir in the garlic, chilli and ginger and cook for a further 5 minutes, stirring constantly.

3. Add the potatoes and stock and bring to simmer. Cover the pan and cook for 15 minutes.

4. Put the coriander leaves into a food processor or blender, add the oil and blend until finely chopped, scoop out into a bowl.

5. Add the roasted squash to the pan and simmer gently for 10 minutes. Cool slightly before pureeing the soup in batches, season with salt and pepper to taste. Serve the soup in warm bowls then drizzle the coriander oil over each serving.

TUSCAN BEAN & POTATO SOUP

**PREP TIME:** 15 MINS  
**COOKING TIME:** 30 MINS  
**SERVES:** 4-6

A meal in itself and so simple to prepare. Serve piping hot with a ‘drizzle’ of Extra Virgin Olive Oil poured on top for an extra special flavour.

| 6 tbsp Filippo Berio Extra Virgin Olive Oil | 2 garlic cloves, finely chopped |
| 1 medium onion, finely chopped | 2 medium tomatoes, skinned and chopped |
| 2 celery stalks, finely chopped | Small bunch of parsley, chopped |
| 1 medium carrot, finely chopped | 2 x 400g cans cannellini beans |
| 1 litre vegetable stock | Parmesan cheese (optional) |

1. Heat 4 tbsp of the oil in a large pan, add the chopped vegetables (except tomatoes) and allow them to soften over a medium heat for about 5 minutes.

2. Add the chopped tomatoes, cook for a further 10 minutes, stirring from time to time.

3. Meanwhile, rinse and drain the beans, put three-quarters of them into a food processor with 300ml of the stock. Blend until the texture is a coarse purée.

4. Peel the potatoes and cut into 1cm cubes. Add to the pan with the remaining stock and simmer for 10 minutes.

5. Add the puréed beans and reserved cannellini beans and simmer for 5 minutes or until the potatoes are just tender.

6. Season if needed and stir in the parsley. Ladle into bowls drizzle over the rest of the oil and scatter over some grated Parmesan cheese, if desired.
ITALIAN POTATO & BEAN SALAD

PREP TIME: 15 MINS
COOKING TIME: 15 MINS
SERVES: 4

This healthy, easy to prepare salad is perfect on its own or as a side dish to a main meal - each portion will contribute towards your '5-a-day' too.

75g thin green beans, trimmed
350g of salad or baby potatoes
175g cherry tomatoes, halved
1 very small red onion, finely sliced
Small handful basil leaves

Dressing:
4 tbsp Filippo Berio Extra Virgin Olive Oil
2 tsp red wine vinegar
½ tsp Dijon mustard

1. Plunge the beans into a pan of boiling water, boil for 4 minutes until crisp and tender. Drain and transfer to a bowl of cold water to cool.
2. Cook the potatoes in lightly salted water for 12 minutes or until tender. While the potatoes are cooking, whisk together the ingredients for the dressing in a medium bowl. Season with salt and pepper.
3. Drain the potatoes and rinse under cold water, then (if preferred) remove the skins and slice thickly. Add to the dressing while still warm and toss together. Allow to cool.
4. Cut the tomatoes into quarters and add to the cooled potatoes. Drain the beans and cut into 2.5cm lengths and add to the salad with the red onion and shredded basil leaves. Mix together then serve.

COOKS TIP
To make this dish more substantial, try adding some strips of salami, or some crispy fried cubes of bacon or pancetta.

POTATO AND LEEK ROSTI

PREP TIME: 15 MINS
COOKING TIME: 25 MINS
SERVES: 4

Perhaps the original Hash Brown, Rosti is a fantastic way to enjoy potato. They simply melt on the tongue and are a perfect accompaniment to so many meals including meat dishes and even salads.

600g potatoes
1 large leek, trimmed
5-6 tbsp Filippo Berio Mild & Light Olive Oil
1 egg, beaten
1 tbsp plain flour

1. Leave the potatoes whole and boil for 5 minutes. Meanwhile, finely slice the leek, wash to remove any grit. Heat 1 tbsp of the oil in a large frying pan, add the drained leek and cook for 2-3 minutes to soften. Turn into a large bowl.
2. Drain the potatoes, rinse in cold water and drain again. Coarsely grate into the bowl, being careful with your fingers. Add the flour and toss with the leeks. Add the egg, and season with salt and pepper and mix well.
3. Re-heat the frying pan, add 3 tbsp of the oil then drop tablespoons of the potato mixture into the pan, flattening to even rounds.
4. Cook over a moderate heat for 4-5 minutes until the underside is deep golden brown. Carefully turn the rosti and cook again until browned. Lift out of the pan and keep warm while cooking the rest of the mixture, adding more olive oil as needed. Serve hot.

COOKS TIP
To make this dish more substantial, try adding some strips of salami, or some crispy fried cubes of bacon or pancetta.
**LINGUINE WITH POTATOES & BROCCOLI**

**PREP TIME:** 10 MINS  **COOKING TIME:** 12 MINS  **SERVES:** 2

Crumbling potato and broccoli florets provide wonderfully fresh flavours while the lemon and herbs deliver an extra zesty dimension to this fantastic little recipe. Be sure to add plenty of Parmesan cheese and a healthy drizzle of Extra Virgin Olive Oil to really enhance the Mediterranean flavours.

- 5 tbsp Filippo Berio Extra Virgin Olive Oil
- Grated zest and juice ½ large lemon
- 2 tbsp pine nuts
- 2 medium potatoes
- 200g dried linguine
- 225g broccoli
- Large handful basil leaves
- Parmesan cheese (optional)

1. Heat 1 tbsp of the olive oil in a small frying pan, add the pine nuts and cook over a medium heat until golden. Set aside.
2. Pour the rest of the oil into a bowl, add the lemon zest and juice, season with salt and pepper and whisk together.
3. Cut potatoes into 1.5cm cubes. Plunge into a large pan of boiling, salted water. Boil for 5 minutes. Meanwhile, cut the broccoli into small florets and shred the basil leaves to give about 3 tbsp.
4. Add the pasta to the pan and stir until it has softened, continue to cook for 3-4 minutes by which time the potatoes and broccoli will be tender and the pasta ‘al dente’.
5. Drain the pasta and vegetables, return to the pan, add the pine nuts, olive oil dressing and basil and toss together; don’t worry if the potatoes break up a little. Serve on warmed plates with Parmesan cheese, if desired.

**POTATO GNOCCHI WITH WATERCRESS PESTO**

**PREP TIME:** 30 MINS  **COOKING TIME:** 10 MINS  **SERVES:** 4

An ideal, simple recipe often enjoyed as a first course or ‘primo piatto’ instead of pasta or soup. While this particular recipe uses watercress pesto, it will work equally well with any pesto sauce that might take your fancy.

- 900g potatoes, peeled
- 200g plain flour
- 1 medium egg, lightly beaten
- Salt
- Watercress Pesto:
  - 1 bunch watercress
  - 2 garlic cloves
  - 1 tsp coarse sea salt
  - 40g shelled walnuts
  - 6 tbsp Filippo Berio Extra Virgin Olive Oil
  - 25g grated Parmesan cheese
  - 1 tbsp soft goat’s cheese

1. Cut the potatoes into even-sized pieces then then cook in lightly salted water, for about 15 minutes until tender.
2. While the potatoes are cooking prepare the watercress pesto. Trim stalks from watercress and dry on kitchen paper. Reserve a few sprigs for garnish, then put the rest into a food processor with the garlic, salt and walnuts and pulse until finely chopped. Add the oil and cheeses and give a quick whizz until blended.
3. Drain the potatoes very well then push through a potato ricer into a bowl, as the mash needs to be completely lump-free and have a dry texture. Add the flour and egg with seasoning and work with a fork to form a smooth, soft dough.
4. With floured hands, take a piece of the dough and roll it into a roll about 2cm in diameter; then place on a floured surface and cut into 2cm lengths. Gently press one side with a fork to make a ridged surface. Place the gnocchi on a floured tray until ready to cook.
5. When all the dough has been shaped, bring a large pan of salted water to the boil.
6. Add the prepared pesto to the gnocchi and mix together; serve scattered with Parmesan cheese and the reserved watercress leaves.
VEGETABLE MOUSSAKA

PREP TIME: 20 MINS 
COOKING TIME: 60 MINS 
SERVES: 4

A Mediterranean tour de force. A healthy vegetable based main course ideal for feeding the family and friends! Serve with salad and warm bread.

450g of potatoes, thinly sliced 
1 large aubergine 
2 medium courgettes 
6 tbsp Filippo Berio Olive Oil 
2 medium red onions, thickly sliced 
2 garlic cloves, crushed 
400g can chopped tomatoes 
2 tbsp tomato purée 
Large pinch of sugar 
½ tsp dried oregano 
100g feta cheese 
1 large egg, beaten 
150ml Greek style yoghurt 
25g freshly grated Parmesan cheese

1. Pre-heat the oven to 220ºC/425ºF/Gas Mark 7. Put the potatoes into a pan with boiling water and cook for 5 minutes. Slice the aubergine and courgettes 5mm thick, place on a large roasting tray. Drain the potatoes, add to the tray and pour over 4 tbsp of the olive oil, toss together and season with salt and pepper. Place in the oven and roast for 15 minutes. Add the sliced onions, turn the vegetables over and cook a further 10 minutes.

2. While the vegetables are roasting, heat the remaining oil in a medium frying pan, add the garlic and cook for about 30 seconds, then stir in the tomatoes, add the tomato purée, sugar and oregano and boil for 5 minutes, stirring until thick. Remove from the heat and season with salt and pepper.

3. Take the roast vegetables from the oven and reduce the temperature to 190ºC/375ºF/Gas Mark 5. Transfer half of the vegetables to a 1.7 litre ovenproof dish, spoon over half of the tomato sauce, crumble over the feta cheese. Add the rest of the vegetables and tomato sauce.

4. Mix the egg with the yogurt and Parmesan cheese, spoon over the top, then bake for 30-35 minutes until the top is golden. Stand for 4-5 minutes before serving with a crisp green salad.

POTATO DOUGH PIZZA

PREP TIME: 15 MINS 
COOKING TIME: 45 MINS 
SERVES: 4

Enjoy an intriguing new pizza experience by adding mashed potatoes to the dough before baking. The result is a deliciously crispy base that will delight any pizza lover.

500g potatoes, peeled 
3 tbsp Filippo Berio Olive Oil 
75g self-raising flour 
Olive oil for brushing

Topping:
3 tbsp Filippo Berio Olive Oil 
1 medium onion, finely chopped 
1 tbsp chopped parsley 
1 yellow pepper, seeded and diced 
A few basil leaves

1. Cook potatoes in lightly salted water for about 15 minutes until tender. Heat the oven to 200ºC/400ºF/Gas Mark 6.

2. Drain potatoes then return to the pan, add the olive oil and mash. Add the flour and mix to form a dough. Turn onto an oiled baking sheet and press out to an even round about 25cm. Brush the top with oil then bake in the oven for 15 minutes until the edge of the pizza begins to crisp.

3. While the base is cooking, prepare the tomato sauce, heat 2 tablespoons of the oil in a small frying pan, add the onion and garlic and cook over a medium heat until soft.

4. Stir in the chopped tomatoes and sugar and simmer for 5 minutes or until thickened. Season with salt and pepper then add the parsley.

5. Put the diced pepper and halved tomatoes into a bowl, add the remaining tablespoons of oil and some salt and pepper, toss together.

6. Take the pizza base out of the oven and spread the sauce over; add diced mozzarella cheese, pepper and tomatoes with juices and oil. Return to the oven and bake for 15 minutes. Scatter with torn basil leaves and serve.
SAFFRON POTATO TOPPED COD

550g potatoes, peeled
10 spring onions, trimmed
4 tbsp Filippo Berio Olive Oil
6 tbsp milk

1. Heat the oven to 220ºC/425ºF/Gas Mark 7. Cut the potatoes into even-sized pieces and cook in lightly salted water for 15 minutes, or until tender.

2. Meanwhile, finely slice the spring onions and cook in the oil for 2-3 minutes to soften. Warm the milk and add the saffron threads, set aside to soak.

3. Drain the potatoes and mash in the saucepan, strain the milk into the pan and add the spring onions and oil. Season with salt and pepper and beat together.

4. Place the cod portions on an oiled roasting tin, season then spread the potato over the top of each. Place in the oven and cook for 10 minutes until the fish is tender and the potato is golden. Serve with green vegetables.

PREP TIME: 10 MINS  COOKING TIME: 25 MINS  SERVES: 4

Flaky white cod complemented by light potato and delicately flavoured saffron.

 RED SNAPPER ON POTATO CAKES WITH SALSA VERDE

4 red snappers, cut into fillets

SALSA VERDE:
1 shallot, peeled and chopped
1 garlic clove, peeled and crushed
10g each fresh basil, chervil, chive and oregano leaves
180ml Filippo Berio Extra Virgin Olive Oil
2 tbsp white wine vinegar
½ red and yellow peppers, deseeded and finely diced

POTATO CAKES:
700g potatoes, peeled and quartered
1 red onion, chopped
50g sun-dried tomatoes in oil, drained and chopped

TOPPING:
400ml Filippo Berio Mild & Light Olive Oil
200g carrots, cut into matchstick strips
200g courgettes, cut into matchstick strips
2 tbsp cornflour

1. First make the Salsa Verde: blend shallot, garlic and herbs, 6 tbsp of Extra Virgin Olive Oil and the vinegar in a food processor until smooth. Stir in the diced peppers and set aside.

2. To make potato cakes, preheat the oven to 200°C/400ºF/Gas Mark 6. Cook the potatoes in boiling, salted water for 10-15 minutes, then mash. Sauté the red onion in 2 tbsp of Extra Virgin Olive Oil for 3 minutes then stir into the mashed potato with the tomatoes. Shape into four 10cm wide cakes, then fry in 4 tbsp of olive oil for 4-5 minutes, turning once. Transfer to a baking sheet and bake in the oven for 5 minutes.

3. Half fill a pan with the Mild & Light Olive Oil and heat to 180°C/350ºF/Gas Mark 4. Coat the carrot and courgette sticks with cornflour, then deep fry them in batches for 2-3 minutes. Drain on kitchen paper and keep warm. Fry the red snapper fillets in the remaining olive oil for 2-3 minutes on each side.

4. To serve, arrange potato cakes in the centre of four plates, heap fish and vegetables on top and drizzle the Salsa Verde dressing around each.

PREP TIME: 25 MINS  COOKING TIME: 30-35 MINS  SERVES: 4

This recipe provides a myriad of flavours that will delight from the first mouthful to the last.
BAKED CHICKEN WITH POTATOES & RED ONIONS

Cut down on the washing up with this wholesome, one-pot meal that is packed with flavour and mouth-watering chunks of chicken - perfect for fuss-free entertaining.

**Ingredients:**
- 6 large skinless chicken thighs, boned (approx 500g)
- 5 tbsp Filippo Berio Extra Virgin Olive Oil
- 150ml dry white wine
- 450g medium sized new potatoes, scrubbed and cut into chunks
- 3 medium red onions, cut into thick wedges
- 1 large sprig rosemary
- 120ml chicken or vegetable stock

**Instructions:**
1. Heat the oven to 200°C/400ºF/Gas Mark 6.
2. Cut the chicken thighs into large chunks. Heat a large flameproof dish with 3 tbsp of the oil. Add the chicken and cook over a medium heat for 4-5 minutes, turning until lightly browned.
3. Pour in the wine, bring to the boil and allow to simmer for 2 minutes.
4. Add the remaining oil, the potato chunks and onions. Stir, so all the ingredients are coated in olive oil and pour over the stock. Chop about 1 tsp of rosemary spikes then scatter over the dish, adding a little salt and a few grinds of black pepper.
5. Bake uncovered for 20 minutes, turn the ingredients over and bake a further 20 minutes. Add a few sprigs of fresh rosemary to garnish.
6. Serve with a green vegetable such as broccoli, spinach or green beans.

**Cooks Tip with Herbs**

Woody herbs such as rosemary, thyme, sage and bay all have full bodied flavours that are at their best after long, slow cooking making them perfect for warming winter dishes.

- **ROSEMARY** – Great with lamb and chicken
- **SAGE** – Goes beautifully with pork and chicken
- **THYME** – Good with chicken, fish and mushrooms
- **BAY** – Adds flavour and fragrance to stocks, soups and stews
TUSCAN PORK KEBABS

PREP TIME: 20 MINS
(PLUS 2 HOURS MARINATING TIME)
COOKING TIME: 12 MINS SERVES: 4

500g fillet of pork
24 small baby potatoes
2 small red onions
2 red peppers
Lemon wedges and fresh herbs, to serve

Tuscan Marinade:
1 tsp black peppercorns
2 dried chillies
1 tbsp fennel seeds
Rosemary sprig, chopped

1. Make the marinade by crushing the peppercorns, dried chillies and fennel seeds then add a pinch of salt. Add the garlic and rosemary and crush together with the lemon and olive oil.

2. Cut the pork into about 24 pieces and put into a glass dish with the Tuscan marinade, cover and refrigerate for at least 2 hours.

3. Meanwhile, soak 8 wooden skewers in water. Cook the potatoes until just tender and drain. Peel and quarter the onions, deseed the pepper and cut into chunks.

4. Thread the pork pieces onto the skewers with the potatoes, pepper pieces and onion wedges, brush with the marinade then cook on a griddle or a prepared barbecue for about 6 minutes each side.

COOKS TIP
If you like your kebabs to really pack a punch, add 1 tsp of chilli powder to the marinade.

ITALIAN BRAISED BEEF

PREP TIME: 20 MINS  COOKING TIME: 3.5 HOURS  SERVES: 6-8

This traditional recipe might take a little longer than most but is really worth the wait. The tempting aromas will fill your home as it cooks - and the eagerly awaited result is a juicy, wonderfully tender, warming meal.

1.5 kg beef joint, eg topside, rolled and tied
2 celery sticks, chopped
2 medium carrots, chopped
5 tbsp Filippo Berio Olive Oil
2 medium red onions, chopped
2 medium garlic cloves
Zest and juice of 1 lemon
150ml Filippo Berio Extra Virgin Olive Oil
250ml beef stock
1 tsp tomato purée
2 sprigs rosemary

1. Heat the oven to 170°C/325°F/Gas Mark 3. Heat the oil in a large, flameproof casserole dish. Add the meat, and cook over a medium heat, turning until brown on all sides. Remove from the pan, add onions, celery and carrots and cook, stirring until golden and softened. Add garlic, cook for 1 minute then pour in the wine, stock and tomato purée, stir until simmering.

2. Return the meat to the pan with rosemary, season well with salt and pepper. Cover and place in the oven. Braise for 3 hours, turning every 30 minutes, add a little water if needed.

3. The meat may need longer, (depending on the cut) but should be very tender. Remove the meat from the casserole dish onto a carving board, cover with foil and rest for 15-20 minutes before carving.

4. Meanwhile, press the cooking juices and vegetables through a sieve into a pan (discard solids). Simmer uncovered to reduce and thicken the sauce, season with salt and pepper if needed.

5. Thickly slice the meat, serve with the sauce and crushed or mashed potatoes mixed with Extra Virgin Olive Oil.
**ROAST POTATOES**

**PREP TIME:** 10 MINS  **COOKING TIME:** 60 MINS  **SERVES:** 4

- 900g potatoes, peeled
- 6 tbsp Filippo Berio Olive Oil
- 6-8 garlic cloves, unpeeled (optional)

1. Pre-heat the oven to 200°C/400°F/ Gas Mark 6. Put a large roasting tin in the oven to heat.
2. Cut the potatoes into large, even chunks. Boil in salted water for 5 minutes. Drain and return to the pan, cover with the lid and shake the pan to roughen up the edges. Set aside.
3. Add the oil to the roasting tin and return to the oven for 2 minutes. Tip the potatoes into the hot oil, then turn to coat in oil. Roast for 30 minutes. Turn over the potatoes, add the garlic cloves (optional) and roast for a further 25-30 minutes or until crisp and golden. Serve immediately.

**POTATOES LYONNAISE**

**PREP TIME:** 20 MINS  **COOKING TIME:** 45 MINS  **SERVES:** 4-6

An Italian twist to a French classic, this recipe transforms the humble potato into a delicate flavoursome treat, that is the perfect accompaniment to any 'secondo' course.

- 900g potatoes
- 3 medium onions, very thinly sliced
- 150ml vegetable stock
- 120ml Filippo Berio Olive Oil

1. Peel and thinly slice the potatoes, place a layer in the bottom of an ovenproof dish. Scatter over a third of the onions, season with salt and pepper and drizzle with Olive Oil. Repeat the layers ending with a layer of potatoes.
2. Pour over the stock and cook in oven 190°C/375°F/Gas Mark 5 for 45 minutes until the potatoes are tender and golden.

**CLASSIC HANDCUT CHIPS**

**PREP TIME:** 10 MINS  **COOKING TIME:** 20-25 MINS  **SERVES:** 4

- 900g potatoes, peeled
- Filippo Berio Mild & Light Olive Oil for deep frying

1. Half fill a large deep pan or deep fat fryer with the oil and heat to 160°C/325°F. Cut the potatoes into chips about 1 cm in thickness. Rinse in cold water, drain then pat dry on kitchen paper.
2. Deep fry about a quarter of the chips for 5 minutes or until they are very pale golden. Remove from the hot oil and drain on kitchen paper. Fry remainder in batches.
3. Increase the temperature of the oil to 190°C/375°F. Re-fry the chips in batches for 1 minute or until they turn golden brown and crisp. Drain well and serve.

**BAKED POTATO**

**PREP TIME:** 5 MINS  **COOKING TIME:** 60-70 MINS  **SERVES:** 4

- 4 large baking potatoes
- Filippo Berio Extra Virgin Olive Oil
- Sea salt

1. Pre-heat the oven to 200°C/400°F/ Gas Mark 6. Prick the potato skins all over with a fork. Rub plenty of oil over the skins then rub in a little sea salt. Bake on a baking tray for 1 hr – 1 hr 10 mins or until the flesh is tender.
2. Cut a cross in the top of each potato and use a fork to fluff up the potato. Add a good drizzle of oil and fluff up again. Serve immediately with plenty of freshly ground black pepper.
NEW PRODUCTS FROM FILIPPO BERIO

INTRODUCING OLIVES
You haven’t really tasted Olives, until you’ve tasted Filippo Berio Olives.
Unlike olives that are packaged in brine Filippo Berio olives are marinated with Extra Virgin Olive Oil – so you taste the olives and not the salty brine.

PESTOS
Made to truly authentic, delicious Italian recipes - you can taste the difference in every jar.
Building on the success of Filippo Berio’s original Classic and Sun-Dried Tomato Pesto, two delicious new Pesto recipes: Hot Chilli and Tomato & Ricotta have been introduced. Give these exciting new Pesto flavours a try soon!

GOURMET VINEGARS
Made from specially selected grapes, these are the ideal complement to any Filippo Berio Extra Virgin Olive Oil.
Try the wonderfully, smooth and slightly sweet balsamic vinegar; aged according to tradition. There is also a full bodied red wine vinegar or a mild and fruity white wine vinegar.

To find out more about the Filippo Berio range, visit: www.filippoberio.co.uk