



Honey Hasselback Potatoes

EASY • 1 HOUR 35 MINS

Golden, crispy, and oh-so-moreish, these Capilano Honey Hasselback Potatoes are the perfect side dish. With a touch of honey and garlic butter, they're impossible to resist.



SKILL LEVEL
Easy

PREP TIME
15 mins

COOKING TIME
1 hour 20 mins

SERVINGS
4-6

Ingredients

- 12 (about 170g each) potatoes, peeled
- Olive oil spray
- 40g butter

Method

1. Preheat oven to 200°C/180°C fan-forced. Line a large baking tray with baking paper.

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- 60ml (¼ cup) Capilano Pure Honey
- 2 cloves garlic, finely chopped
- 1 sprig fresh rosemary, finely chopped
- Sea salt and black pepper, to taste

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

2. Cut a small slice lengthways off each potato so it sits flat on the chopping board. Position a bamboo skewer on each side of the potato. Using a small, sharp knife, cut thin slices across the top of the potato at 3-5mm intervals, being careful not to cut the whole way through (the skewers will help to prevent this). Repeat with the remaining potatoes.
3. Arrange the potatoes on the prepared tray and spray with olive oil. Bake for 40 minutes.
4. Meanwhile, melt the butter and Capilano Honey together in a small saucepan with the garlic and rosemary. Brush one-third of the honey mixture over the potatoes. Bake for a further 40 minutes, brushing twice more during cooking, until the potatoes are golden brown and caramelised.
5. Transfer the potatoes to a warmed serving dish and brush with any remaining honey mixture. Sprinkle with salt and serve.

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