



**HAPPY  
VEGAN  
CHRISTMAS**

*Karoline Jönsson*

## CRUSHED POTATOES WITH CHILLI AND SAFFRON AIOLI

{serves 5}

### Potatoes

10 potatoes (you want a variety that is suitable for roasting), about 1kg/2lb 4oz total weight, skin on, scrubbed

2 tbsp olive oil

2 tsp chopped fresh rosemary, plus extra to garnish (optional)  
salt and black pepper

### Aioli

2 garlic cloves, peeled

100–150ml/3½–5fl oz/  
generous ⅓–½ cup  
rapeseed (canola) oil

5 tbsp unsweetened soya milk

1 tsp Dijon mustard

1 pinch saffron, or to taste

1 tsp lemon juice

1 tsp sriracha or other  
hot chilli sauce

*Crushed is probably my absolute favourite way to serve potatoes; they come out great every time, they are simple to prepare without fuss and, after roasting, they become both crisp and soft at the same time. Here, they are served with a chilli and saffron aioli.*

Preheat the oven to 220°C/425°F/Gas 7.

Put the potatoes on a chopping board and half-crush them one at a time, using a pestle. They should be still intact at the base so don't crush them completely.

Place the potatoes in an ovenproof dish, drizzle the olive oil over and top with a sprinkle of rosemary. Add the garlic for the aioli to the dish at the same time. Roast in the oven for 45 minutes or until the potatoes have a crisp crust and are tender inside. Season with salt and pepper.

Remove the roasted garlic from the oven and place in a blender jug with the rest of the aioli ingredients. Blend with a stick blender until a thick and creamy sauce that resembles mayonnaise. Season to taste with salt.

Garnish the potatoes with a little fresh rosemary, if you like, and serve with the aioli.

