Hasselback potatoes: a cut-depth practice guide

A safe slicing diagram and a potato-count planner. Use the free printable with the steps below. Compare the optional supply only if you need it.

Materials: Potatoes of similar size; knife and board; two suitable cut-depth guides; oil or butter and seasoning from a chosen recipe; baking tray

1. Stabilize the potato

Wash the potatoes and choose ones of similar size. Put one on a stable cutting board. Place suitable guides alongside it or use the support method in the linked recipe, making sure nothing can roll while you cut.

2. Stop above the bottom

Make repeated thin cuts across the potato, keeping its base joined. The guides can help limit depth, but tapered ends still need care. Stop and reposition rather than forcing the knife through an awkward angle.

3. Season and cook by the recipe

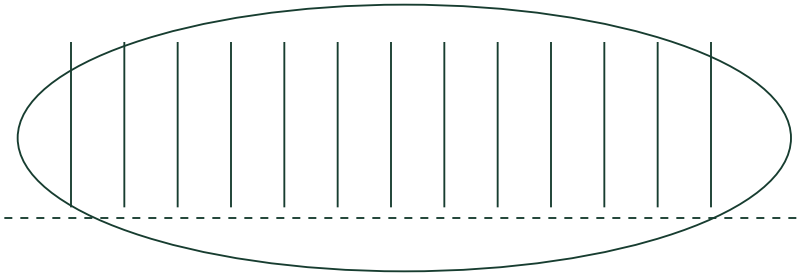
Use the linked recipe for quantities, coating, oven temperature and doneness. Fan the cuts only as far as they naturally allow. The printable is for cutting practice and counting portions; no single cooking time fits every potato.

Source / recipe: Jamie Oliver Hasselbacks

Keep perishable food cold and follow actual recipe, food and container instructions. Use the worksheet to organize ingredients and serving arrangements.

Your printable workspace

Sketch / measure your own layout



Joined base / depth guides

Potato count / size

Cut-depth support / joined base

Recipe / actual cooking directions

Use suitable items you own. Check exact recipe, material and product directions.