

Sarladaise potatoes |

Recipe for 4

Description

A specialty of the southwestern region of France, the choice of potatoes may vary depending on the region you are in.

Note

If you just want to cut the potatoes in half, pay attention to the cooking time which will not be the same.

Ingredients

Potatoes

- 600 Gr Fingerling potatoes
- 4 Tbsp Duck fat
- 4 Clove(s) Chopped garlic
- 8 Sprig(s) Chopped parsley
- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **420 F°**

Setting up

Wash the potatoes well under cold water.

Thin out the parsley, peel and finely chop the garlic

Melt the duck fat.

Sarladaise potatoes

Cut the potatoes into half-centimeter-thick slices and place them in a bowl and coat and mix with the melted duck fat, salt and pepper. Put them on a baking sheet and bake them for 20 minutes. When they come out of the oven, add the parsley and garlic.

Bon appétit!