

# 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!**