

# Potatoes Sarladaise with rosemary

## For 4 People

### Ingredients

- 1 pound fingerling potatoes
- 3 tablespoons duck fat (You can use olive oil)
- 2 or 3 cloves Garlic crushed
- 1 or 2 Tbsp rosemary leaves, chopped
- 2 tablespoon of fresh chopped Parsley
- Salt and pepper to season

### Method

Pre heat the oven to 425 degrees.

Half peel the potatoes and wash them well, then dry them thoroughly, it's really important to make sure they're not wet or they will stick to the pan. Then cut them in half or quarters depending on their size.

In a big frying pan, melt the duck fat on a gentle heat. Add the potatoes and sear them for a couple of minutes or until golden brown.

Add the rosemary and crushed garlic, then put the potato in the warm oven and cook for 10 to 15 minutes, stirring from time to time.

Prick with a fork or knife to make sure they're cooked right through. When ready, take them out of the oven, add the parsley, cover the pan with foil and let seat for a further few minutes and then serve.

Bon appétit.  
Chef AlexG

