

TUSCAN POTATOES

These potatoes are delicious served with just about anything! I particularly like them with The Hungry Detective Chicken in Mascarpone and White Wine recipe, or Tuscan Beef Stew. The sauce with both dishes goes really well. Serves 6 people.

INGREDIENTS

1.5kg waxy potatoes	120ml dry white wine
1 medium red onion peeled	100ml ex virgin olive oil
6 garlic cloves, peeled and kept whole	sea salt and freshly ground black pepper
4 sprigs fresh rosemary	1 teaspoon fennel seeds crushed
6 sprigs fresh sage	Olive oil to drizzle

INSTRUCTIONS

Pre heat oven to 200°C

Peel the potatoes and slice into very fine slices (5mm). Use a mandolin if you have one.

Put the slices in cold water to wash off excess starch, drain, pat dry and then put in a large mixing bowl.

Finely slice the red onion and press the whole garlic cloves to partly crush them. Do not chop.

Wash the herbs, and pull the leaves from the woody stems. Add the onion, garlic and herbs to the bowl of potatoes, together with the rest of the ingredients. Toss well to make sure the potatoes and herbs are coated with the oil and wine.

Choose a baking tray that will fit all the potatoes in no more than a two to three layers. Cover with foil and bake in the oven for 25 mins.

Remove the foil and check that the potatoes have softened. If not, return to the oven (covered) for another 5 minutes. Using the back of a large spoon or a potato masher, breakup the potatoes and herbs a little and drizzle with olive oil.

Return the tray to the hot oven and roast for a further 30-45 mins until the potatoes are brown and crisp and still light and fluffy underneath.