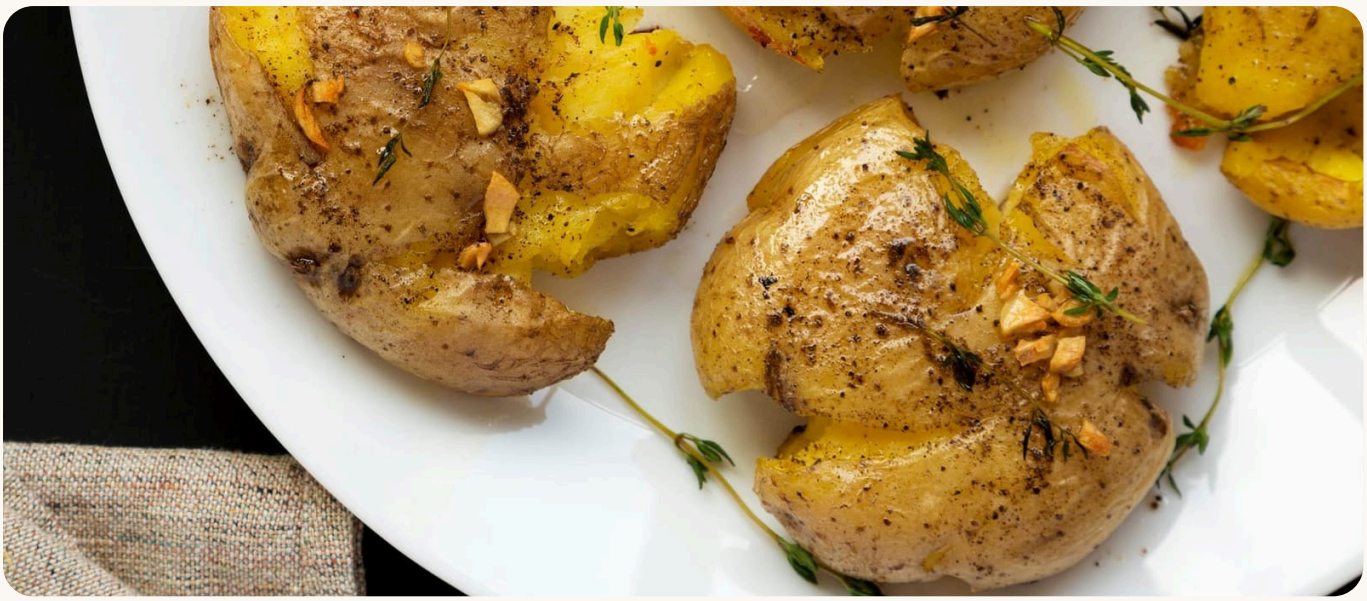


Smashed potatoes

Crispy crushed baby potatoes

Serves 4

Ingredients

- **600 g** small potatoes (Roseval, baby potatoes or Ratte)
- **100 ml** olive oil
- **2 cloves** garlic
- **4 sprigs** thyme
- **1 sprig** rosemary
- **1 tbsp** coarse sea salt
- **1 bunch** parsley

Method

1. Wash the potatoes and boil them in plenty of salted water until tender, about 10 minutes depending on size. Drain and let them steam dry.
2. Preheat the oven to 200 °C.
3. Brush a sheet of baking paper on a baking tray with a little olive oil and place the potatoes on it.
4. Gently flatten the potatoes with a sturdy flat-bottomed glass, keeping them in one piece.
5. Crush the garlic into the rest of the olive oil and brush the potatoes with this garlic oil.
6. Sprinkle with coarse sea salt, thyme leaves and chopped rosemary.
7. Roast for about 35 minutes until golden brown and crispy.
8. Roughly chop the parsley and scatter it over the potatoes before serving.

EQUIPMENT

Saucepan, colander, baking tray with baking paper, sturdy flat-bottomed glass, garlic press, pastry brush