

Hasselback potatoes

Patata klufta

Ingredients

- **16** medium waxy potatoes
- **50 g** butter or olive oil
- **2 cloves** garlic, chopped
- **1 sprig** rosemary, chopped
- freshly ground salt and pepper
- coarse sea salt

Method

1. Preheat the oven to 220 °C.
2. Heat the butter or oil in a pan and add the chopped garlic and rosemary. Let the herbs infuse over a low heat.
3. Wash the potatoes. Place each one between two chopsticks or thin wooden spoons and cut it into very thin slices with a large knife, without cutting all the way through. The slices should stay joined at the base.
4. Brush the potatoes with the herb oil, trying to get some oil between the slices too. Sprinkle with coarse sea salt and pepper.
5. Place the potatoes on a baking tray lined with baking paper and put them in the oven.
6. After 30 minutes, brush the potatoes with oil again and return them to the oven.
7. Check that they are cooked through and serve straight away.

EQUIPMENT

Large knife, two chopsticks or thin wooden spoons, saucepan, pastry brush, baking tray with baking paper

> **Tip:** Give the potatoes extra flavour with some grated cheese or Roquefort.