

# Roasted Potatoes with Red Onion

Patate al forno

<b>Serves</b>	<b>4 -6 people</b>
<b>Preparation Time</b>	<b>8 minutes</b>
<b>Cooking Time</b>	<b>30 minutes</b>

These mouth-watering potatoes are a fine accompaniment to just about anything. The key is to use small firm potatoes, the smaller they are cut the quicker they will cook.

*Roasted potatoes with red onion*

**700g medium size firm potatoes**

**2 Tablespoons butter**

**2 Tablespoons olive oil**

**2 Red onions, cut into chunks**

**8 Garlic cloves, unpeeled**

**2 Tablespoons fresh rosemary, finely chopped**

**Sea salt and freshly ground black pepper**

- 1 Preheat the oven to 230°C.
- 2 Peel and quarter the potatoes, rinse them well and pat thoroughly dry on kitchen paper.
- 3 Place the butter and olive oil in a roasting pan and place in the oven to heat.
4. When the butter has melted and is foaming, add the potatoes, red onions, garlic cloves and chopped rosemary. Toss well then spread out in a single layer.
- 5 Place the pan in the oven and roast for about 25 minutes, until the potatoes are golden and tender. Shake the tin from time to time to redistribute the potatoes.
- 6 When cooked, season with salt and black pepper and serve immediately.

**Cook's TIP...** To ensure that the potatoes are crisp, make sure they are **completely dry** before cooking. **Do not salt the potatoes until the end of cooking.** Salting them beforehand will make them go limp.