

*Taste is in our nature*



## ***Italian roast potatoes, onions, garlic and lemon***

Serves 6

*I first tasted this dish when I was cooking with Valentina Harris in Italy. The lemon juice is absorbed by the potatoes. The garlic, which becomes quite sweet when roasted, can be squeezed out of the skins.*

### **INGREDIENTS:**

- 6-8 medium-sized waxy potatoes, scrubbed
- 2 medium-sized onions, thickly sliced
- 1 head of garlic, cut in half horizontally and separated
- 1 large lemon, cut into thin slices
- 1 tablespoon fresh rosemary leaves, chopped
- 6 tablespoons extra virgin olive oil
- ½ cup water
- 1 teaspoon dried oregano
- sea salt and pepper

### **DIRECTIONS:**

Preheat the oven to 200°C.

Choose a large, shallow roasting tin and add the onion and lemon slices, garlic cloves and rosemary. Make sure that there is sufficient room for the potatoes to have their own space so that they will roast and not steam.

Cut the scrubbed potatoes into fat, long chunks and add to the roasting dish.

Toss well and scatter with sea salt and pepper.

Add the oil, water and oregano and toss again.

Bake for about 1 hour until the potatoes are tender, tossing a couple of times during the cooking time.

Add a little extra water if the potatoes look like drying out.

*Tassie potatoes  
are bursting with  
**potatoneess***