



These deliciously tender potatoes are a match for any roasted meats. You can vary the herbs and cheese - sage and thyme work well, as do Fontina or Provolone.

## POTATOES WITH TALEGGIO AND ROSEMARY

PATATE CON TALEGGIO  
E ROSMARINO

 4 AS A SIDE DISH

2 tbsp extra virgin olive oil  
50g butter  
1 medium onion, finely sliced  
500g waxy potatoes, sliced into 3mm pieces (new potatoes work well)  
2 cloves garlic, finely chopped  
2 tbsp rosemary, finely chopped  
100g Taleggio cheese, sliced  
Salt and pepper

Melt the butter with the oil in a shallow pan and add the onions. Fry over a low heat until they are pale and golden. Add the potatoes, chopped garlic, a little sea salt, some freshly ground black pepper and the rosemary. Stir so that everything is properly mixed together and the potatoes are coated in the butter and oil, then cover the pan and leave over a very low heat to cook slowly for between 30-40 minutes, stirring occasionally until the potatoes are cooked through.

Finally add the Taleggio to the top of the potatoes and cover the pan for a couple of minutes, until the cheese has melted.



TORRE TERZA VERNACCIA