



This poor mans dish turns out to be top cuisine due to its delicate ingredients: French potatoes, fresh herbs, fine olive oil and lots of freshly grated parmegiano.

pasta e patate

min

olive oil
3 cloves of garlic
1 dried red chilli
1000 g small potatoes ('la ratte')
1 bunch of fresh rosemary sprigs
salt and pepper
1000 g spaghetti

4 tomatoes
2 heads of lettuce
aceto balsamico
Dijon mustard
pinch of sugar
250 g parmegiano
1 baguette



1. Wash the **potatoes** and wipe off the water. Cut them into french fries, but don't remove the paring.



2. Heat the **olive oil** with the **garlic cloves** and the **chilli** in a pan, then add the **potato** sticks and the **rosemary sprigs** and fry them on all sides by slightly tossing the pan constantly. Add **salt** and freshly ground **black pepper**.



3. Cook the **spaghetti** in boiling salted water al dente.



4. For the salad wash the **lettuce** leaves and cut the **tomatoes** into slices.



5. For the dressing mix $\frac{1}{3}$ **aceto balsamico** and $\frac{2}{3}$ **olive oil** with 2 spoons of **Dijon mustard**. Add a pinch of **sugar** as well as **salt** and **pepper**. Mix the salad with the dressing only shortly before serving to preserve the freshness of the greens.



6. Distribute the **pasta** onto all plates, place a few **potato sticks** and pour some of the aromatized **oil** over each plate. Top with lots of freshly grated **parmegiano**. Offer **salad** and **baguette** to complete the dish.

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