

COCOTTE POTATOES WITH GARLIC

Serves 6

INGREDIENTS:

700 g (1½ lb) new potatoes

24 cloves of garlic, unpeeled (about 2 heads)

80g (3 oz) butter

3 tbsp light olive oil

Salt

1. Peel, scrub or scrape the potatoes, whichever you prefer, but make sure you dry them well before cooking.
2. Separate the cloves of garlic without peeling them and simmer in water in a small saucepan for about 3 minutes, then drain well.
3. In a large pan or casserole, heat the butter and oil until the butter foams. Add the potatoes and cook until they are light brown. Add the garlic and some salt, cover, reduce the heat slightly and cook for 15 minutes, shaking the pan occasionally.
4. To serve, drain off excess butter and spoon the vegetables on to warm plates.