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Baked potatoes with rosemary

INGREDIENTS

1 kg of potatoes

50 ml of olive oil

pepper

coarse sea salt

1 clove of garlic

2-3 stems of rosemary

INSTRUCTIONS

Wash potatoes and cut lengthwise into 4 parts. Finely chop garlic, finely chop rosemary. Put the potatoes in a bowl. Add olive oil, salt, pepper, clove of garlic and rosemary and mix everything well. Preheat the oven to 180 ° C. Put the potatoes in a baking dish and bake at 180 ° C for about 40 minutes.