

## **SLICED POTATOES BAKED WITH TOMATOES AND BASIL**

### **PREHEAT OVEN TO 190 DEGREES**

#### **EQUIPMENT**

Chopping board	kettle
Knife	tea towel
Mixing bowl – medium	

#### **INGREDIENTS**

900g potatoes	1 onion, peeled and finely chopped
450g red ripe tomatoes	1 tbsps virgin olive oil
3 tbsps torn fresh basil leaves	salt and freshly ground black pepper
1 fat clove garlic, peeled and finely chopped	Gratin dish, lightly oiled

#### **METHOD**

1. First of all, boil the kettle. Put the tomatoes into the bowl and pour the boiling water over the tomatoes, leave then for exactly 1 minute (or 15 – 30 seconds if they are small), then drain them and slip the skins off (protecting your hands with a cloth, as necessary)
2. Chop the flesh quite small
3. Wash and slice the potatoes thinly (do not peel)
4. Now, in the gratin dish, arrange first a layer of sliced potato, a little chopped garlic and onion and some seasoning, followed by some chopped tomato, some more seasoning and a few torn basil leaves
5. Repeat all this until you have incorporated all the ingredients, then drizzle a little oil over the surface and bake in the oven for about 1 hour or until the potatoes are tender

**Serves 4 - 6**