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 them 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