

Peasant-style potatoes (for 4 persons)

<u>Vegetable</u>	800 g potatoes 1 onion cut in stripes
<u>Meat</u>	100 g Speck, cut in stripes
<u>Other</u>	3 teaspoon oil
<u>Spice</u>	salt



- Preheat the oven.
- Peel, wash and cut the potatoes in cubes or splits.
- Cook the cuted potatoes for short time in salt-water, than strain them.
- Put the potatoes in a fryer with hot oil, put salt to it and roast them in the oven. Turn the potatoes from time to time
- Roast the onions in a pan, put the speck to the onions and roast it with them.
- Shortly before the cooking time of the potatoes add the onions, speck and bread crumbs and serve it.

Cooking time: 30 minutes

Cooking temperature: 200 degrees

Recommendation:

- The peasant-style potatoes are suitable as garnish for lamb, goulash or cumin roast

Variation:

- The same preparation, but twice of onions stripes and without speck and bread crumbs.