

Patatas a la importancia



Provincia

Valladolid

Ingredients

(for 4 persons)

- 1 kg of potatoes.
- 100 gr of flour.
- 2 eggs.
- 2 glasses of olive oil.
- 1 onion, chopped.
- 4 cloves of garlic, chopped.
- 1 glass of white wine.
- 2 tablespoons of chopped parsley.
- 3 dl of vegetable broth.
- Salt and pepper.

Preparation method

Peel and cut the potatoes into thick slices. Season and coat them with flour and eggs. Heat a glass and a half of oil and fry them over medium heat for about two minutes per side. Once fried, save them.

In a pot heat the remaining half glass of oil and fry gently the half garlic. Once browned, add the onion and fry gently over medium heat about fifteen minutes. Add the white wine and the vegetable broth and let it simmer about five minutes. Add the potatoes and cook over low heat for ten minutes.

Make a sauce with the remaining two cloves of garlic and parsley, and add it to the potatoes, boiling it three minutes.