**SAGE POTATOES FROM TUSCANY (PATATE FRITTE ALLE SALVIA)**

**Ingredients**

(Serves 4)

1 kg small, new, unpeeled potatoes

1,25 dl olive oil

4 large cloves of garlic, pressed or chopped

12 fresh sage leaves (or 1 T dried)

1 T fresh (or dried) thyme

Salt and pepper to taste

**Instructions**

Cut the clean but unpeeled potatoes into rustic pieces and dry them with paper towel.

Fry the potatoes in olive oil in a frying pan for about 10 minutes, while stirring, until they start to get some colour.

Add garlic, thyme, sage, salt and pepper.

Reduce the heat, cover the pan with a lid and let the potatoes simmer for about 15 minutes until they are golden brown and tender. Flip them once in a while so they do not burn onto the pan.