



## POTATO CAKE

*With smoked scamorza and rosemary*

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### Serves

4 people

### Region

Southern Italy.

Ingredients available at Mediterranean Foods

### Ingredients

- 300g Smoked scamorza
- 50ml Extra virgin olive oil
- 1/2 Cup of vegetable stock
- Salt and pepper
- 600g of yellow flesh potatoes such as agria
- 1 Sprig of rosemary finely chopped

1. Slice the potatoes 1cm thick. Place the potatoes into a bowl and dress them with oil, salt and pepper. Roughly grate the scamorza.
2. Place some baking paper in a deep baking dish and place the potato slices into it nice and flat in one layer. Then sprinkle some scamorza cheese, rosemary and repeat to form another layer until you use all the ingredients. Once finished pour over the top with the vegetable stock and a drizzle of extra virgin olive oil.
3. Cook in the oven at 180 degrees for 40 minutes. Serve nice and hot.

*Buon appetito!*

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