

## Papas arrugadas *(Side dishes)*



### Preparation

Wash the potatoes in water. In a large saucepan bring lots of water to the boil, to which you have added ½ kg of salt. Cook the potatoes in this water until they are al dente. Transfer the potatoes to a second saucepan and cover with the remaining ½ kg of salt and cook until they start to get all wrinkled! Remove from the salt and eat your papas arrugadas hot with the garlic sauce!

### Tips

To make a lovely plate of papas arrugadas in true Canarian style you'll have to buy some potatoes of the variety "papa bonita".

### Trivia

Papas arrugadas are often considered an appetizer: in practice, however, they are used as a side dish for meat and fish, and are also served as a main dish.

### Information

**Preparation** 60 minutes

**Serves X** Serves 3 persons

**Level of difficulty** Easy

## la terra di Puglia



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### Ingredients

**Potatoes** (1 kg new potatoes)

**Cooking salt** 1000 grams