

## AVRUGA STYLE ROAST POTATOES WITH MILK CREAM

Preparation time: 50 minutes.

Difficulty: None.

**Ingredients** for four servings: 1kg small potatoes, 150 ml liquid cream, 100g cream cheese, one 120g jar of Avruga.

**Method:** Peel the potatoes and cut them in thick slices. Fry them slightly in a frying pan, drain them, place them in a dish and cook in the oven for 30 minutes. Meanwhile, beat the cheese and the liquid cream together and mix with the Avruga. Salt and pepper the potatoes and pour the cream over the top.

**Serving suggestion:** Sprinkle with parsley and any other aromatic herbs such as basil, oregano or dill

+ Product information

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