

Baked potatoes with parmesan

4 servings

800 g new potatoes or firm potatoes

100 g butter

50 g grated Parmesan cheese or equivalent hard cheese

1 pressed garlic clove or 1 tsp garlic powder

1 tsp pizza seasoning

2 tsp salt

1 tsp black pepper

Preheat oven to 225 °C (437 °F).

Wash the potatoes (do not peel them). Dry and cut them in half.

Melt the butter in a large saucepan. Add the garlic and half the amount of Parmesan cheese, pizza seasoning, salt and pepper.

Add the potatoes and mix around.

Place the potatoes cut side down in a baking dish. Pour over the remaining butter mixture.

Sprinkle the remaining Parmesan over the potatoes.

Roast in the oven for about 25-30 minutes or until the potatoes feel soft and have a nice color.