



Patate con Salsiccia in Padella

Patate con salsiccia (potato with sausage) is a classic cucina povera dish from Campania. It's a popular one-pan meal throughout the region, including the hinterland of the Amalfi Coast where I was taught to make it by Mamma Marinella at Hotel Zi'Ntonio in Scala.

Serves 4



INGREDIENTS

- 600g Dutch cream potatoes, peeled (1lb 5oz/about 2 large)
- ¼ cup extra virgin olive oil (60ml)
- 1 brown onion, finely diced
- 1 clove garlic, crushed
- Salt flakes, to taste
- 300g Italian-style pork and fennel sausages (10½oz)
- Green salad, for serving

METHOD

1. Cut potatoes into strips about 4–6cm long (1½–2½") and 1–2cm thick (about ½") and place in a bowl of cold water.
2. Place oil, onion, garlic and a good pinch of salt in a frying pan over low-medium heat, cover and cook for about 10 minutes, stirring occasionally, until tender but not coloured.
3. Meanwhile, cut sausages into 2.5cm (1") lengths.
4. Stir sausage into onion mixture, increase temperature to medium-high and cook for about 3 minutes, stirring often, until sausage has changed colour all over.
5. Lift potatoes out of the water into the pan, add ¼ cup (60ml) of the soaking water and stir to combine well.
6. Reduce temperature to around low-medium, so that it just simmers. Cover and cook, stirring occasionally, for 20–25 minutes, until potato is tender.
7. Serve with a green salad.