



Crunchy smashed potatoes with Ländle Arlberger gratinated

12 waxy potatoes
4 tbsp olive oil
2 teaspoons of sea salt
100 - 120 g Ländle Arlberger
rubbed

Salad as desired

Wash the potatoes well and cook them with the skin in salted water until soft. Strain as soon as they are done.

Line a baking sheet with parchment paper and spread the potatoes on top. Flatten the potatoes with a saucepan and crush them really well, this is the only way to make them really crispy when baking.

Drizzle well with olive oil and bake at 200 degrees hot air for 30-40 minutes.

Roughly grate the Ländle Arlberger and spread over the potatoes after baking for 20 minutes.

As soon as they are ready, drizzle with a little oil if necessary, season with salt and serve with fresh, crunchy salad.

Finished.