

# BARBARA'S POTATOES

(by Barbara Agorà)

## Ingredients for 4 people

<i>8 medium potatoes</i>	<i>150</i>
<i>8 fresh prawns</i>	<i>250</i>
<i>butter and milk (not much)</i>	<i>100</i>
<i>salt and pepper</i>	
<i>total calories (about)</i>	<i>500</i>

## Preparation

Boil the 8 potatoes till they are still slightly firm (25/30 minutes).



Cut them in two parts and empty them paying attention to leave enough on the sides.

Crush the inside stuff and put it in a pan with butter, milk, salt and pepper. Put also the minced prawns, and make the whole thing get brown very quickly.

Fill the potatoes and cook them au gratin in the oven

till they obtain the right color!

*I immediately tried this recipe and I think it is very simple to cook and very tasty, it is very good also as appetizer.*

