



MILANO'S

SUINO D'ORO RECIPES



ROASTED NEW POTATOES AND TOMATOES WITH LARDO



Salumi isn't just for sandwiches: Dino Bugica, the executive chef at Taverna Santi in Geyserville, California, layers lardo over roasted potatoes and cherry tomatoes for a simple yet rich side dish.

INGREDIENTS

12 FINGERLING OR OTHER NEW POTATOES

OLIVE OIL

SALT AND PEPPER

1 SPRIG ROSEMARY

24 CHERRY TOMATOES

8 SLICES LARDO

PREPARATION

Toss the potatoes with olive oil and a light seasoning of salt and pepper, and roast in a 375-degree oven for about 35 minutes.

Add rosemary; roast for another 5 minutes.

Add the cherry tomatoes and cook for 5 minutes more, until the skins on the tomatoes begin to split and the potatoes are tender when pricked with a knife.

Transfer to a serving dish;

just before bringing to the table, layer the lardo on top