

DEEP FRIED POTATOES WITH LEMON AND CORIANDER (antinahtes)



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Ingredients (serves 4)

1 kg small new potatoes, unpeeled
enough oil to cover the potatoes
2 tbs coriander seeds, crushed
1/2 cup dry red wine
salt, pepper

Preparation

1. Wash the potatoes, drain and break by applying pressure with a bottle, or anything heavy.
2. Heat the oil and add the potatoes.
3. Cook over a low heat.
4. When the potatoes are ready, remove most of the oil and add the coriander and the wine.
5. Cook until the sauce is reduced.
6. Continue to cook for 2-3 more minutes.
7. Shake the pan from time to time.
8. Add salt, pepper, and serve.

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