

FONDANT POTATOES



Moderate



60 minutes



Side



04 Servings

INGREDIENTS

800g potatoes
½ tsp sea salt
½ tsp black pepper
2 tbsp extra virgin olive oil
50g unsalted butter, cut into
1cm cubes
6 thyme sprigs or ½ tsp dried
thyme
1 cup vegetable stock



COOKING STEPS

Preheat oven to 200°C / 390°F (180°C fan).

Cut each potato into cylinders ~ 6cm / 2" diameter, 7 cm height. Then cut in half so you have 8 short cylinders 3.5 cm / 1.4" tall.

Pat the potato dry. Place in a large bowl and toss with half the oil plus all the salt and pepper.

In an ovenproof heavy based pan, heat the remaining 1 tbsp oil over a medium high heat. Put the potato in and cook each side for 6 – 8 minutes or until golden.

Add the butter and thyme. Once melted, spoon/baste the butter over the potato. Add the stock, bring to a boil then transfer to the oven and bake for 30 minutes until the potatoes are tender, basting at the 15 minute mark. The stock will be absorbed by the potato, leaving just the butter.

Baste one more time then serve!