

## Recipe: Fondant potatoes

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The texture of these buttery potatoes, lightly crisped at the edges, is wonderful, and so much more tasty than conventionally roasted spuds.

### Ingredients

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(Serves 2-3: to serve more, just double up the quantities)

- 1kg potatoes (Maris Piper or Désirée are a good potato for this recipe)
- 25g unsalted butter
- 200ml chicken or vegetable stock
- 1 sprig fresh thyme
- 2 cloves of garlic, peeled and crushed with a knife (optional)
- Freshly ground pepper, and salt

### Method

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- Peel and cut the potatoes into even sized barrel shapes, approx 4cm in diameter and 2.5cm thick – use a cookie cutter for this
- In a large sauté pan, melt the butter over a low heat until it is foaming, then add the potatoes and cook slowly to colour – around 15 minutes, turning once about half-time
- Add half the stock and simmer for 10-15 minutes. [NOTE: It will sizzle frantically at this stage – Beware splashes.]
- Add the remaining stock, garlic and thyme, cover with circle of damp greaseproof paper, and put pan lid on.
- Cook for 35-40 minutes on low heat until the stock has reduced and potatoes are tender.
- Season and serve.