

## Recipe: Pommes Anna

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Pommes Anna is a classic French dish of sliced, layered potatoes cooked in a very large amount of melted butter.

The dish can be made quite a few hours in advance, and then reheated, covered, in a hot oven.

Prep	20 minutes	Cooking	1 hour	Serves	2-4
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### Ingredients

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- 1 kg small waxy potatoes, such as Charlotte
- 150g of butter, melted
- salt and pepper

### Method

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Heat the oven to 220°C (425°F/Gas 7).

- Peel the potatoes and slice very thinly, ideally using a mandolin.
- Thickly butter a deep ovenproof dish and line the sides with potato slices placed close together and attached firmly to the butter.
- Cover the bottom also and sprinkle with salt, pepper and brush with the melted butter.
- Then cover with another layer of potatoes, seasoning, and butter and carry on till the dish is almost full.
- Cover with buttered paper and cook for 25 minutes. Press down the potatoes a few times during cooking to help form a more solid cake.
- Uncover and cook for a further 25 minutes, or until tender when pierced with a sharp knife.
- To serve pass the blade of a knife around the inside of the dish.
- Hold a heated plate over it and invert, giving a sharp tap as the plate is set down to turn out the contents.
- The inside should be soft and the outside crust crisp and brown.

### Variant:

1. Use a cast-iron skillet instead of an ovenproof dish, and start the cooking process by placing the skillet over a high heat for 2–4 minutes until the butter sizzles; then transfer to the oven.
2. Don't cover with buttered paper; just leave uncovered, but reduce the temperature to 190°C (375°F/Gas 5).

Although this dish is really quite simple, it took a few attempts to get it as it should be; it's a question of adjusting the cooking temperature and time. But it is a splendid dish to place on the table.