

## *Fondant Potatoes*

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REF:

**Serves 6**

**Cuisine: French**

Preparation Time: 10 Minutes

Cooking Time: 25 Minutes

**Ingredients:**

1 kg Flourey potatoes, such as Maris Piper  
1 litre Chicken stock  
100g Salted butter  
4 cloves Garlic cloves  
1 sprig Thyme  
1 sprig Rosemary  
Maldon sea salt and freshly ground black pepper

**Method:**

1. Peel the potatoes and cut into chunky slices or rounds, about 2-3cm thick.
2. Place in a pan with the stock and bring to the boil.
3. Turn down the heat and simmer for 12 minutes or until tender but not breaking up.
4. Drain and reserve the stock for other uses.
5. Heat the butter in a heavy skillet or frying pan, until it starts to foam.
6. Add the potatoes, cut-side down with the garlic and herbs.
7. Cook for 5 minutes, then turn over and cook for a further 3-4 minutes until the potatoes turn a golden colour.
8. Discard the garlic and herbs, season to taste.

**To Serve:**

**Chef's Notes:**

To make these look more refined for a dinner party, cut the potatoes with cooking rings to give a nicer presentation. I use three sizes depending on the dish - 6cm x 4.5cm, 5cm x 4cm, 7cm x 3.5cm (diameter x height) – the latter is best where you want to present meat on top such as sliced duck breast, guinea fowl, whole quail, beef etc.