



Fondant Potatoes

INGREDIENTS

- 6 x 120g desire potatoes
- 2g salt (good pinch)
- 1 ½ tsp chicken stock powder
- 80g butter, cubed
- Water



Serves: 4



Prep Time: 10 min



Cooking Time: 1 hr

METHOD

1. Preheat the oven to 180°C.
2. Make sure you start with potatoes of the same size (approx 120g each potato). Cut the potato in half, taking each half with the cut side facing your palm making a parallel cut to square off the tip of the potato. Do this for all the potatoes.
3. Arrange the potatoes into the pan with the larger faces of the potato placed flat on the pan (the bottom surface of the pan should not have too many gaps, i.e you can't just make half a pan).
4. Add enough water to just come to the top of the potatoes. Season with salt. Add butter cubes and chicken stock powder. Place the pan on a high heat and bring just to the boil, reduce to a gentle simmer and cook out.
5. Once liquid has reduced by a quarter, carefully turn each potato over and cook until liquid is reduced by half way.
6. Carefully turn each potato back over again and place in the preheated oven until all the liquid is reduced and potatoes are golden brown on the surface touching the pan.
7. Once cooked, allow to rest in the pan off the heat for 3-4 minutes.
8. Carefully remove potatoes from the pan and serve the browned side facing up on a serving plate. Enjoy.



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