Fondant potatoes

Cuisine: **French**
Food category: **Side dishes**

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Program steps

Preheating: 150 °C

1	Hot air	100 %	Termination by time	00:30 hh:mm	150 °C	100 %	

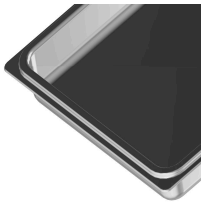
Ingredients - number of portions - 1

Name	Value	Unit
potatoes	4	pcs
butter	150	g
vegetable stock	75	ml
garlic clove	2	pcs
sprig of thyme	2	pcs
salt	5	g
black pepper	1	g

Directions

Heat the butter over a medium heat in a saucepan. When the butter is foaming, add the potatoes(peeled, cut into barrel-shapes using a cookie cutter) and fry until deep golden-brown on one side, about 1 minute. (Do not move the potatoes as they cook.)
Turn over the potatoes and cook for a further 1 minute, or until golden-brown on both sides.
Carefully pour in the stock, then add the garlic cloves and thyme sprigs. Season, to taste, with salt and freshly ground black pepper.
Cover the pan with a lid and place it into the combi oven using hot air, 150°C, 15 minutes, then remove the potatoes from the pan using a slotted spoon and keep warm.

Recommended accessories



GN container Stainless steel full