



POMMES ANNA

FRENCH POTATO SIDE DISH



2 SERVINGS



55 MINS

CALORIES
244

PROTEIN
27G

FATS
31G

CARBS
16G

INGREDIENTS

- Russet potatoes (3 pounds), peeled and very thinly sliced
- Clarified butter (1/2 cup)
- Salt (1 teaspoon)
- Black pepper (1/2 teaspoon)
- Fresh thyme leaves (1 tablespoon)

METHOD

1. Preheat your oven to 425°F. Use a mandoline to slice potatoes paper-thin for the best results. Pat them dry with paper towels to remove excess moisture.
2. Brush an oven-safe skillet with butter. Arrange potato slices in overlapping circles, starting from the center. Brush each layer with butter and sprinkle with salt, pepper, and thyme.
3. Continue layering until all potatoes are used. Press down firmly with a spatula. Bake for 50 minutes until golden and crispy. Let it rest for five minutes before inverting onto a plate.

