

Melting potatoes, garlic, rosemary, thyme, chicken broth

Recipe for 4

Description

A well-browned potato that will go very well with your meats and BBQ.

Note

Choose nice big potatoes, make sure they have a good diameter.

Depending on the thickness and diameter of your discs, the cooking time may vary.

Ingredients

Heart of potatoes

- 4 Large Potatoes
- 75 Gr Butter
- 2 Sprig(s) Rosemary
- 3 Sprig(s) Thyme flower
- 3 Clove(s) Crushed garlic
- 375 Ml Chicken stock
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

Setting up

Choose large enough potatoes, peel them, cut the ends straight.

Cut 2 cm wide slices, with a 4 cm diameter round cookie cutter (serrated if necessary), press the heart of your slice, so as to obtain a nice disk (like a field hockey puck).

Peel and crush the garlic cloves.

Prepare a chicken broth and keep it warm.

Coupez le beurre en cube, gardez-le au réfrigérateur.

Cooking the potato hearts

Dans une poêle chaude avec de l'huile de canola, déposez les rondelles de pommes de terre, salez. Assurez-vous d'une belle coloration, retournez-la, la même chose sur l'autre face.

Add the garlic cloves, the butter cubes, lightly brown the potato discs.

Add the rosemary and thyme sprigs, moisten with the hot chicken stock. Wait for it to boil, place the pan in the oven for 40 minutes.

Make sure it is cooked with the tip of your knife.

Bon appétit!