

Fondant Potatoes

The humble potato, the king of starch so versatile and so delicious. Turn them into creamy buttery mash, roast them so they are beautifully crispy on the outside and soft in the middle, turn them into fat chips, skinny chips, double-fried, triple-fried, potato wedges or a steaming hot jacket potato overflowing with filling.

But have you tried a fondant potato yet?

If not I highly recommend that next time you do a roast switch the roast potatoes for fondant ones you'll love it and they are a lot easier to make than roast potatoes.



Serves: 2

Prep Time: 10 minutes

Rest/Marinate Time: 0

Cooking Time: 30 minutes

Ingredients

- 6 potatoes.
- 3 garlic cloves, lightly crushed.
- 1 sprig of fresh rosemary.
- A few sprigs of fresh thyme.
- 50 g of butter, cut into cubes.
- 400 ml of chicken stock.

Method

- Start by peeling the potatoes and then slice off the top and bottom so you have 2 flat surfaces. You want the potatoes to be equal in size as much as possible, this is so they all cook at the same time; around 2 inches high.
- Place an ovenproof pan or dish over a medium to low heat and add enough olive oil to just coat the bottom of the pan. Allow the oil to get hot for a minute before adding the potatoes, this will prevent them from sticking. Season the potatoes then carefully place them into the oil. Cook on one side till you get a nice golden colour then turn over and again get it nice and golden, should take around 3 minutes on each side.
- Now add the butter along with the garlic and herbs and give that a minute to melt and bubble up. Next pour in the stock in and around the potatoes, be careful as it will spit at you. Give it another minute then pop into a preheated oven set at 180°C. Roast for 20-30 minutes or till tender. To check if the potatoes are cooked poke them with a knife. If they are still hard but the stock is almost gone add a little more liquid and continue to cook till tender.