



## Fondant Potatoes

By Chef Veera Gaul, Ph.D.



### Ingredients

(\* indicates my preferred ingredients – see notes for alternatives)

- 6 large, red-skinned or Yukon gold potatoes, peeled (see Chef Note)
- 2 tablespoons O&V [Roasted Garlic Oil](#) \*
- 6 garlic cloves, peeled and bruised
- 4 large sprigs of fresh rosemary (plus more for garnish)
- 6 sprigs of fresh thyme
- 4 tablespoons unsalted butter, cut into small pieces
- 1 cups vegetable or chicken stock
- Salt and Pepper to taste

### Preparation

Preheat the oven to 400F

Peel the potatoes and trim the ends to make them flat and make the potatoes the same length. Then cut them in half crossways

Heat the Roasted Garlic oil in a large oven-proof skillet. Add the potatoes and cook on each side till well browned (you may have to do this in batches depending on the size of the skillet).

Add the chopped butter and the garlic cloves. Cook for 1 minute until the butter is foamy.

Nestle the fresh thyme and rosemary sprigs in between the potatoes and then add the stock. Season with salt and pepper and transfer the skillet to the oven.

Roast in the oven for 35-40 minutes, turning the potatoes halfway through the cooking time.

Remove from the oven and check potatoes are tender. Sprinkle with additional fresh rosemary and thyme leaves and serve hot

Serves 6

Active time 20 minutes Total Time: 60 minutes

### **Chef Note**

Soaking the peeled and cut potatoes in water for 10 minutes first removes the starch from the surface of the potatoes. Now, dry them out on a paper towel, before putting in the hot skillet and you will get nice crispy brown tops and creamy and fluffy centers.

### **Notes**

\* The [Roasted Garlic oil](#) adds a nice additional layer of garlicky flavor but can be substituted with a [Rosemary EVOO](#), [Tuscan Herb EVOO](#) or an [Unflavored EVOO](#)

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Sides, Gluten Free, Dairy Free, Vegetarian, Vegan, Fondant Potatoes, Holiday Side, Roasted Garlic Oil, Rosemary EVOO, Tuscan Herb EVOO, Unflavored EVOO