

Recipe Name___ Pomme Anna
Serving Size_____ 4 portions_____

Ingredient	Weight	Notes
Russet Potatoes	2 lbs	
Clarified butter	3-4 fl oz	
Thyme	TT	
salt	TT	
pepper	TT	

1. Generous layer of the melted butter over the base and side of pan.
2. Peel the potatoes and cut into 2mm-thick slices (use a mandolin). Put the slices in a large bowl of cold water as you go. When all the potatoes have been sliced, drain, cover with fresh water, and repeat once more to wash off the starch. Drain again and pat dry well using a clean tea towel.
3. Arrange a layer of potato slices in a neat, concentric circle in the base of a greased pan. Optionally, you can place a disc of greased parchment paper on the bottom.
4. Brush over some butter and season (can add chopped thyme). Repeat this until all the potatoes have been used, overlapping the slices as you layer them.
5. Cover with grease cartouche and bake at 375-400F until nearly cooked.
6. Remove cartouche and bake in oven until golden.
7. Allow to cool slightly, flip out of pan, slice and serve.