



Le Kitchen dinner party 7th June 2015
All recipes inspired by "*Dish*" Magazine (love it)

Hasselback Potatoes with Thyme, Garlic and Parmesan

Ingredients

1 1/2kg medium sized potatoes (perfect for baking)
10 cloves of garlic
4 springs fresh thyme
1 cup chicken stock
2 tablespoons butter
1/2 cup cream
1/2 cup freshly grated parmesan cheese
Salt and pepper

Directions

Preheat the oven to 180oc

Butter a medium oval pillivuyt baking dish.

Cut the potatoes into 1cm thick slices. Fan the slices out slightly and sprinkle with a little salt. Push them back into their original shape setting the ends aside. Place the potatoes in the baking dish, packing them tightly together. Use the small pieces to fill in any holes. Wedge the garlic clove amongst the potatoes. Pour over the chicken stock and scatter with the thyme. Season generously and dot with the butter.

Cover tightly with foil and bake for 1 hour. Remove from the oven, pour over the cream and parmesan then bake uncovered for a further 15 minutes or until golden and the potatoes are very tender.