

Pommes Anna

Ingredients:

5 lbs new Potatoes, peeled and sliced thin with a Mandolin
4 tbl unsalted Butter, melted
Kosher Salt and white Pepper
2¼ tsp white Truffle oil

Directions:

Preheat Oven to 425°.
Pour melted butter into a large cast iron skillet, swirling it around so that it covers the bottom and about a quarter inch up on the sides of the pan.
Beginning at the center arrange the potatoes in a circular pattern in the pan, overlapping.
Sprinkle with salt and pepper and drizzle with ½ tsp truffle oil.
Repeat 3 - 4 times ending with the truffle oil.
Press the potatoes firmly to pack.
Cook over medium heat for about 4 minutes without stirring.

Cover the pan with foil and bake in the oven for 30 minutes.
Then uncover and back 20-25 minutes more, until the potatoes are golden brown and tender when piercing with a sharp paring knife.
Loosen the edges of potatoes with a spatula or knife.
Place an upside down on top of the pan.
Invert potatoes onto plate.