



Two Tubers

All things potato and truffle

Fondant Style Potatoes

Ingredients

1 kg starchy potatoes. I used the new season Exton's
3 tbsp cooking oil
50g Unsalted butter
Juice of 1 lemon
1 tbsp dried parsley or a handful of fresh, finely chopped
2 tsp chicken stock powder and water to half cover or 250 ml stock

Method

Wash potatoes and peel them if desired.
Cut into pieces as you would for roast potatoes.
Toss potatoes in a cold fry pan with the oil and place them on medium heat.
Add butter and toss potatoes to coat. Allow to cook, turning as they brown.
Add lemon juice, parsley, stock powder or liquid stock.
Add sufficient water to half cover.
Place a lid on and let simmer for ten minutes or until tender. Check regularly, as the length of cooking will depend on the potato variety used and the size.
Remove the lid from the pan and allow most of the liquid to evaporate. Toss the potatoes in the remaining liquid and serve.

Notes

You can peel potatoes depending on the variety. If it is a new-season potato, I recommend keeping the skin on.