

## POMMES ANNA

### Ingredients:

6 large Russet Potatoes, washed but not peeled

Butter

Olive oil

Kosher salt

2 (10") non- stick slope sided pans

Mandolin

### Directions:

Heat large knob of butter and a healthy drizzle of olive oil in each pan till starts to foam. Shut off heat.

Slice potatoes thin but not paper thin.

Slices should bend and be supple but not papery.

Arrange slices in three tight concentric circles starting on outside edge of pans.

Salt each circle.

Turn heat back on under pans, dot potatoes with butter and drizzle with a generous pour of olive oil.

When pans start to sizzle and fat starts to spit a little cover pans tightly for a minute or two giving potatoes a steam bath.

Remove lid and swirl potatoes around making sure they remain in a tight circle.

Keep flame high enough to hear a little sizzle.

In about 15 minutes when you can smell potatoes and edges are browned, making sure potatoes are in a solid cake which is loose from bottom of pan, put a plate over pan invert and slide potato cake on to plate.

Return potato cake to pan and cook uncooked side till golden.

When done cut into wedges and serve with steak and spinach.