

Straw Potato Galette

Make 2 - 9 to 10-inch galettes each serving 6 people

About 12 medium potatoes, preferably "baking"
12 Tb or more clarified butter
Salt and pepper

a nonstick frying pan 12 inches
a cover of some sort for each pan
a long-handled pancake turner

Just before you are to cook the galette, peel the potatoes, drop into a bowl of cold water and then cut them into matchstick-sized pieces. Do not wash the potatoes once cut; simply dry them in a kitchen towel.

As soon as the potatoes are cut and dried, film the frying pan with a 1/16-inch layer of clarified butter, and heat to very hot but not browning. Turn in the potatoes, making a layer about 3/8 inch thick. Sprinkle with salt and pepper, and 2 (in each pan) spoonfuls more butter, then press them down firmly all over with the spatula so they will mat together as they cook. Frequently press them down while they slowly brown on the bottom and shake pan gently by its handle to be sure potatoes are not sticking to the pan.

When browned, in 2. to 3 minutes, cover the pan and lower heat to moderate. Cook for 6 to 8 minutes, or until the potatoes are tender on top, but watch they do not burn on the bottom. Press them down again, and the galette is ready to brown on its other side.

To turn it: either slide it out onto an oiled baking sheet, turn the frying pan ups: down over it, and reverse the two so the galette drops into the pan, browned side up. Raise heat slightly and brown lightly on the other side (which will never show, but browning crisps it). Slide the galette onto its platter, and plan to serve it as soon as possible.