

Potato: bay-roasted hasselbacks

Potatoes: from pancakes to pommes frites: pp.72-75.

Serves 4

- 24 approximately small potatoes, unpeeled, well scrubbed
- 20 fresh bay leaves torn in half lengthwise
- 1 tablespoon unsalted butter
- 3 tablespoons olive oil
- 1 or 2 garlic cloves, crushed
- Sea salt and freshly ground pepper



Photograph from book

1. Heat serving plates and dinner plates. Preheat over the 375F.
2. To prepare the potatoes, place 2 chopsticks on a board and lay a potato lengthwise between them. Using a sharp knife, and holding the sticks and potato in place, make crosswise cuts 1/8 inch apart, cutting just down to the sticks. Alternatively, spear each potato lengthwise with a skewer about 1/4 inch from the base, slice across as described above, and then remove the skewer.
3. Insert a couple of pieces of bay leaf, or a whole bay leaf if small, in each sliced potato.
4. Over moderate heat, melt butter then stir in the garlic, and carefully add the potatoes in a single layer. (Take care, they may sputter.) Move them around for 2 to 3 minutes to color slightly, then season with sea salt flakes and freshly ground black pepper.
5. Place the pan in a preheated oven at 375F and roast for 25 to 30 minutes until the potatoes are golden brown and tender. As they cook, the potatoes will open out like a fan.
6. Serve as an accompaniment to meat or poultry, or with baked cod or roasted salmon.