

Cream Potatoes Anna from KellyintheKitchen

INGREDIENTS

4 potatoes (small-ish - this recipe makes 2 ramekins, so adjust accordingly), peeled and thinly sliced into discs
1/2 cup half and half or heavy cream
rosemary and thyme, chopped
pinch of paprika
salt and pepper
butter or non-stick spray

DIRECTIONS

Preheat oven to 400 F.

Place the potatoes in a large dish and toss them in the half and half. Let them soak about 15 minutes.

Meanwhile, trace a sheet of parchment paper so that it will fit into the bottom of your baking dish (I used two small ramekins, so I cut two circles to fit into the bottom). Then, you'll need a slightly larger sheet of parchment paper to fit on top of the dish, as a cover. Butter or spray the bottom piece(s) and place into the bottom of the pan, butter side up.

Next, take the potatoes out of the cream and start layering them into your dish. Make a single layer of potatoes, then sprinkle with a bit of the salt, pepper, paprika, rosemary, and thyme. Keep alternating potatoes and seasonings until you use up all the potatoes.

Butter the top piece(s) of parchment paper and place firmly on top of the potatoes. If you're using ramekins, place the ramekins in another larger pan.

Place a heavy pan on top of the potatoes; this weighs them down and bakes them into a creamy potato cake. Bake until super tender and let cool a bit before turning them upside down and easing them out of their dish.