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Truffled Pommes Anna

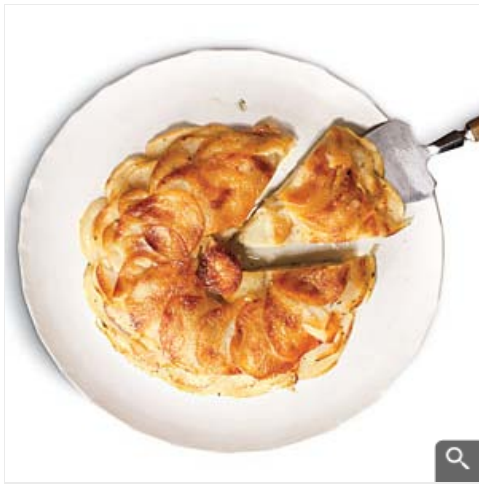


Photo: Charles Masters

A small amount of truffle oil infuses the whole dish with loads of earthy essence. If you don't have truffle oil, you can use olive oil for a more subtle flavor. Use a mandoline for quick, easy, uniform potato slices.

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Yield: Serves 6 (serving size: 1 wedge)

Total: 1 Hour, 5 Minutes

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Recipe Time

Hands On: 25 Minutes

Total: 1 Hour, 5 Minutes

Nutritional Information

Amount per serving

Calories: 215

Fat: 8.9g

Saturated fat: 2.7g

Monounsaturated fat: 5.3g

Polyunsaturated fat: 0.6g

Protein: 2.9g

Carbohydrate: 31.4g

Fiber: 2.2g

Cholesterol: 8mg

Iron: 0.6mg

Sodium: 328mg

Calcium: 9mg

Ingredients

2 1/2 teaspoons chopped fresh thyme, divided

1 teaspoon kosher salt

1 1/2 tablespoons unsalted butter, melted

Cooking spray

2 1/2 pounds baking potatoes, peeled and cut into 1/8-inch-thick slices

2 1/2 teaspoons white truffle oil, divided

Preparation

1. Preheat oven to 450°.
2. Combine 2 teaspoons thyme and kosher salt in a small bowl.
3. Drizzle butter into a 10-inch cast-iron skillet coated with cooking spray. Arrange a layer of slightly overlapping potato slices in a circular pattern in pan; sprinkle with about 1/2 teaspoon salt mixture and drizzle with 1/2 teaspoon truffle oil. Repeat layers 4 times, ending with truffle oil. Press potato mixture firmly to pack. Cook over medium-high heat for 6 minutes without stirring.
4. Cover with foil, and bake at 450° for 20 minutes on bottom rack in oven.
5. Uncover and bake an additional 20 minutes or until potatoes are tender when pierced with a knife. Loosen edges of potatoes with a spatula or knife. Place a plate upside down on top of pan; invert potatoes onto plate. Sprinkle with remaining 1/2 teaspoon thyme.

Ann Taylor Pittman, **Cooking Light**
NOVEMBER 2011

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Pommes Anna (Potatoes Anna)

Cooking Light

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Truffled Pommes Anna Recipe at a Glance

COURSE: Side Dishes/Vegetables | CONVENIENCE: Entertaining, Family | CUISINE: American, French
 MAIN INGREDIENT: Vegetables | DIETARY CONSIDERATION: Low Cholesterol | COOKING METHOD: Bake
 OCCASION: Thanksgiving | PUBLICATION: Cooking Light

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