

Potatoes Fondant

Serves 1 | Active Time: 20 minutes | Total Time: 35 minutes

Swick

Chef's Notes

You can peel them, but they are easier to crush if they are not peeled.

Cooking the potatoes

Place the potatoes in a single layer in a nonstick skillet. Add the water, oil, salt and pepper, and bring to a boil over high heat. Reduce the heat, cover and cook gently until the potatoes are tender, 10 to 15 minutes. There should still be some water covering the bottom of the pan.

Step 1: Cooking the potatoes

- 1 pound small, yellow or gold potatoes, about 15
- 1 ½ cups water
- 2 tablespoons vegetable oil
- Kosher salt
- Freshly ground black pepper

Step 2: Crushing and browning the potatoes

- 2 tablespoons unsalted butter

Using a small bowl or measuring cup, press down on each potato until it cracks open. Add the butter and increase the heat to medium-high to high heat. Continue to cook until the liquid has evaporated and the potatoes are beautifully brown about 5 minutes. Turn them over and cook until brown on the other side, another 3 minutes.

Step 3: Serving the potatoes

- 1 tablespoon chopped chives or flat-leaf parsley, for garnish
- Sprinkle with chives and serve immediately.