

# Fondant Potatoes

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*Fondant potatoes are crispy on the outside and almost mashed potato on the inside, tasting crispy, crunchy and creamy all at the same time.*

## Ingredients:

4 large potatoes  
150g butter  
75ml chicken stock  
2 garlic cloves, crushed  
Couple of sprigs of rosemary  
Salt and pepper

## Directions:

1. Take the top and the bottom off of the potatoes and cut them through the middle and then cut them into barrels with a cookie cutter.
2. Heat the butter over a medium heat in a large saucepan. Once it starts foaming but isn't colouring, place the potatoes into the butter and cook them for around 5 minutes. Turn them over and cook them for a further 5-6 minutes on the other side.
3. Pour the stock into the pan and then add the rosemary and crushed garlic cloves. Be careful at this stage as the butter will splutter as it comes into contact with the stock.
4. Season the dish well, then cover with a lid and reduce the stock until it begins to simmer. Cook for a further 5-10 minutes or until the potatoes are tender. Serve with the liquid poured over the top of the potatoes.