



Pomme Boulangerie (Baker's potato)

Serves 4

You'll need:

5 large potatoes, sliced thinly
1 stock cube, mixed into 500ml
boiling water
2 white onions, sliced thinly
salt and pepper

1. Pre-heat your oven to 180°. Heat a medium sized pan and place in the onions, alongside a splash of oil or butter and a pinch of salt. Place the heat on low and cook the onions for 15/20 minutes until very soft. Keep the heat low to stop the onions getting dark.
2. In a small baking dish, layer the thinly sliced potatoes with the cooked onions, whilst seasoning with a pinch of salt and pepper.
3. Cover the layered potatoes with the stock, cover the dish with a lid or a sheet of tin foil, and bake for 45/50 minutes.
4. You can check the potatoes are cooked by removing the lid and inserting a sharp knife to the bottom of the dish. If the knife goes through with ease, it is ready to be removed. Allow to cool for 15 minutes before eating.