

# Pommes Parisiennes



**Serves 4**

**Prep 10 mins**

**Cooking 30 mins**

**Easy**

## **Ingredients**

2 large potatoes, peeled and scooped out with a Parisienne scoop

1 clove garlic

Few sprigs thyme, chopped

300ml beef stock

25g butter

Salt and pepper

1. For the potatoes, cook in stock, garlic and thyme until the stock is completely gone and the potatoes are sticky, about 25 - 30mins
2. Finish with butter and season, if you like.