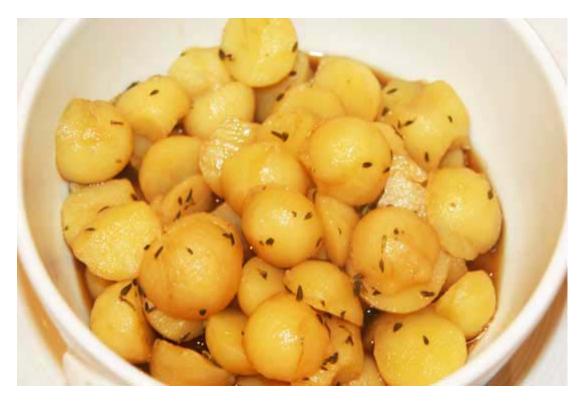
Pommes Parisiennes



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.