

# BC POMME ANNA POTATOES



## INGREDIENTS

6 large	BC Yukon Gold Potatoes	1800 g
1 cup	BC Butter, melted	240 ml
Dash	Salt & Pepper	Dash

## DIRECTIONS

1. Preheat oven to bake at 400 F.
2. Wash and peel BC Yukon Gold Potatoes. Slice as thin as possible, no thicker than ¼ inch (6 mm).
3. Line an 8" x 8" casserole dish with parchment paper.
4. Brush some butter on the paper then lay a layer of potatoes in the bottom. This will be the top, so make it look nice.
5. Brush with BC Butter and season with salt and pepper.
6. Place another two layers of potatoes followed by another brushing of butter and seasoning. Continue this procedure until you are out of potatoes.
7. Place a piece of parchment paper on top and press down hard to compact the potatoes.
8. Cover tightly with aluminum foil and place another baking dish on top to weigh the potatoes down, bake for 1 hour.
9. Remove from the heat and cool completely.
10. When cooled, turn the potatoes onto a cutting board and cut into desired pieces.
11. Place cut potatoes on a baking sheet and reheat at 350 F for 8 to 10 minutes or until thoroughly heated through.
12. Serve immediately.



### CHEF'S TIP

\*If you do not have another casserole dish to place on top, when the potatoes come out of the oven, use any heat resistant item with a flat bottom to gently press down to fully compress the potatoes before cooling. \*\*These potatoes can be made well in advance and heat up perfectly.