



Herby fondant potatoes



Method

1. Trim the top and bottom of each potato so that they lie flat on both sides. Heat the oil in a large frying pan or flameproof casserole and fry the potatoes on both sides until dark golden, 10-15 mins.
2. Poke in the garlic, thyme, rosemary, bay leaves and zest, then pour in enough stock to go halfway up the side of the potatoes. Simmer for 20-30 mins, then turn the potatoes and cook the other side for a further 20-30 mins, topping up with more stock if it evaporates. Continue cooking until the potatoes are really tender and most of the stock has gone. Season well and serve.



Ingredients

- 1½ kg small floury potato, like Désirée or Maris Piper, peeled
- 4 tbsp olive oil
- 3 garlic cloves, bashed
- 3 thyme sprigs
- 3 lemon thyme sprigs
- 2 rosemary sprigs
- 3 bay leaves
- pared zest 1 lemon, peeled with a vegetable peeler
- about 600ml gluten- and wheat-free chicken or vegetable stock (check the label)

