



**Pure Potato Latkes**  
Joan Nathan  
1 1/4 hours, plus c...



**A Potato Dish for Julia**  
Christine Muhike  
45 minutes



**Garlicky Hasselback Sweet Potatoes**  
Sarah Jampel  
50 minutes



**Tian**  
Gabrielle Hamilton  
1 hour, plus resting



**Crisp Potato Medallions**  
45 minutes

# Pommes Anna

By [Gabrielle Hamilton](#)

**TIME** 25 minutes

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It's a marvel still, every time I make this dish, to recognize how the humble potato — the misshapen, dull brown dirty lump — can become this opulent, glistening, colossally elegant jewel with nothing more than attentive care, a sharp blade and good butter. The potato slices want to bend and be supple but not be so thin as to be papery, else they will cook too quickly.

Featured in: [On Your Way To Your New Year's Self.](#)

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Gentl and Hyers for The New York Times. Food stylist: Maggie Ruggiero. Prop stylist: Amy Wilson.

French, Butter, Potato

Mark as **Cooked** | 615 ratings ★★★★★

**INGREDIENTS**

- 3 large russet potatoes, washed but not peeled
- Butter
- Olive oil
- Kosher salt
- Well seasoned slope sided iron or non-stick pan, 8-10 inches wide. (An omelette pan is ideal.)


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**PREPARATION**

- Step 1**
- Heat large knob of butter with a healthy drizzle of olive oil over medium low heat until butter melts and just starts to foam. Shut off heat under pan.
- Step 2**
- Using a sharp and stable Japanese mandolin — or the real French metal one if you're lucky enough to have one — slice the potatoes into very thin but not paper-thin slices.
- Step 3**
- Arrange the slices tightly, careful shingling around the pan in concentric circles starting at the outer edge of the pan and working your way into the center. Season the first layer with a little salt. Repeat with each potato until you achieve three tight and gorgeous layers.
- Step 4**
- Turn the heat back on under the pan at medium. Drizzle the potatoes with a generous pour of olive oil and dot a few more pats of butter around the pan of potatoes. Season with salt. As the pan starts to sizzle, you will see the fat bubbling up and spitting a bit. Put a lid on the pan and seal tightly for a minute or two. giving the potatoes a little steam bath. helping to soften and cook the flesh.

Remove the lid and swirl the pan with a little muscle to see if the potatoes are binding together as their starch begins to heat up. If they slip loosely all around the pan, tuck the slices back into the tight circle using a heat-proof rubber spatula and allow to sizzle and cook longer uncovered. Bump up the flame a little if the cooking sounds and looks listless — you want to hear sizzle. When you start to smell the potatoes turning golden and crisp — like the smell of toast — swirl the pan again to confirm that the potato layers have formed a cake, and then flip the pommes Anna and cook on the other side also until golden and crispy. Slide onto serving plate or cutting board, season with salt, and cut into wedges.











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COOKING NOTES

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- **mdurphy** | 3 years ago  
Come on folks, let's get into the spirit of the recipe here! Ms Hamilton is making the point that cooking is not about "metrics" so much as the cook and her ingredients. Pay attention to how things look and feel and smell and you will be a better cook than if you always go by measurements (or, god forbid, what Google says). If it turns out to be a greasy pan of potato discs the first time, great. Play with it until you learn why, and then make it work the way you want. Cook!  
 336 This is helpful
- **Pete** | 3 years ago  
Doesn't anyone own a cuisinart anymore? 2 mm slicing disc works perfectly.  
 167 This is helpful
- **Angela C.** | 3 years ago  
I make a recipe similar to this, but in my oven. I put a little oil in my cast iron skillet, then arrange the potatoes like in this recipe. Add some slivers of onion and minced garlic between and on top of the potatoes, and top with about 2 slices of raw bacon, chopped, for 3-4 potatoes. Sprinkle with salt, pepper, and smoked paprika. Bake at 425 for 35-40 minutes, until potatoes are tender and bacon is crisp. Pour 2 T. melted butter over the top, and return to oven for 5 minutes to crisp.  
 157 This is helpful
- **Jay Kaye** | 3 years ago  
Use plates to slide it out of pan and flip. Very easy. Cook on high enough temp and it binds just fine. My cooking time is longer than the 25 minutes total suggested: approx 20-25 min first side; 10-15 on second side. Heavenly!  
 123 This is helpful

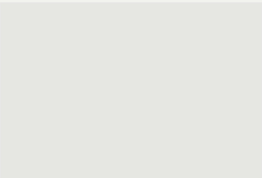
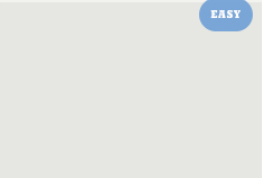
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1 hour



### The Best Fried-Eggplant Sandwich

Sam Sifton

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25 minutes

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