

Potato stacks

With thyme, garlic and Parmesan

Serves 6

Ingredients

- **12** large potatoes
- **20 g** butter, plus extra for the tin
- **1 clove** garlic
- **4 sprigs** thyme
- **3 stalks** parsley, chopped
- salt flakes
- black pepper
- **100 g** grated Parmesan

Method

1. Preheat the oven to 185 °C.
2. Wash the potatoes and slice them wafer-thin on the mandoline. Careful: always use the mandoline's hand guard.
3. Melt the butter in a pan and crush in the garlic. Add the parsley, the leaves of 2 sprigs of thyme, salt and pepper.
4. Let it cool slightly and toss the potato slices with the herb butter in a large bowl.
5. Grease the muffin tin and place a few thyme leaves or a small sprig in the bottom of each hole.
6. Stack a third of the potato slices in each hole, sprinkle with cheese, add another third of potato and cheese, and finish with the last potato slices until the tin is full.
7. Bake for about 45 minutes until golden brown and cooked through.

EQUIPMENT

Mandoline (with hand guard), saucepan, garlic press, large bowl, muffin tin