

Potato Galette

1lb	<i>Yukon Gold potatoes</i>	Preheat oven to 450°F (230°C).
60g	<i>unsalted butter</i>	
6g	<i>salt</i>	Finely slice potatoes with a
½ tsp	<i>ground black pepper</i>	mandolin. Slices should be even
1 sprig	<i>rosemary</i>	and between 1 and 3 millimeters
1 Tbsp	<i>corn starch</i>	thick. Soak in water and wash off
1 clove	<i>garlic</i>	all excess starch. Dry thoroughly.
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1 Tbsp	<i>butter</i>	Melt butter in microwave and
		combine with rest of the
		ingredients. Toss with potatoes
		until evenly coated.

Coat an oven-safe skillet with remaining butter and arrange sliced potatoes in skillet. Fry on high heat for about 5 minutes.

Cover with an oil-sprayed sheet of aluminum foil, and weigh down with a heavy oven-safe pot. Transfer to oven, and bake for 45 minutes. After the first 20 minutes, remove pot and aluminum foil and finish baking uncovered.

Return to stove top and fry on high heat until galette separates cleanly from skill. Flip onto plate before serving.

Variation: Add a small amount of grated cheese to the inside layers for a richer flavor.