



**Allotment Gardening In North Essex -- At Home In The Kitchen**

## **Fondant Potatoes**

### **Ingredients: 4 portions**

8 medium potatoes peeled and washed  
250ml 1/2pt chicken stock ( 1 stock cube )  
25g 1oz butter  
salt and pepper

### **Method:**

1. Wash peel potatoes
2. Melt butter in pan
3. Add potatoes and lightly brown
4. Place into oven dish
5. Add chicken stock to come half way up potatoes
6. Season with salt and pepper
7. Place in a hot oven (220c /Gas Mark 7) to cook approx 40min until all stock has been soaked up by the potatoes and the potatoes are soft and golden Brown.
8. Remove from the oven and serve.