

# *The Hungry Friar*

Recipes from the Carmelite Family

## A Molded Potato Cake



Original recipe from *The Best of France: A Cookbook*. (Smallwood and Stewart, Inc. 1992) This is just a neat and easy way to serve potatoes. This recipe serves 6.

### Ingredients:

- 5 Tbs butter
- 2 pounds boiling potatoes, peeled cut into ¼" slices
- Salt and pepper

### Instructions:

1. Preheat oven to 450° F.
2. Grease the bottom of a 9" non-stick cake pan or ovenproof skillet with 2 tablespoons of the butter.
3. Arrange a layer of potatoes in concentric circles on the bottom of the pan (as shown above) overlapping slices slightly. Drizzle potatoes with 1 tablespoon melted butter and sprinkle with salt and pepper. Continue to layer the remaining potatoes until they reach the top edge of the pan., drizzling each layer with butter and sprinkling with salt and pepper.
4. Cover the top with a buttered round of foil. Weight the potatoes down with a heavy saucepan placed directly on the foil. Cook the potatoes over medium heat for 5 minutes.

5. With the weight still in place, transfer the potatoes to the oven and bake for 30 minutes. Remove the weight and foil and bake the potatoes for an additional 20-30 minutes (until potatoes are tender and the top is golden).
6. After removing the potatoes from the oven, invert a serving dish over the skillet and, holding the skillet and the dish together, invert the potato cake. Carefully unmold the cake onto the plate.