

Melting Fondant Potatoes (Pommes Fondantes)

Prep: 15m

Cook: 35m

Total: 50m

4 servings



MISE EN PLACE / INGREDIENTS [8]

- ☐ **4 large** Large Idaho Russet potatoes, peeled and cut into flat-ended 1.5-inch cylinders
- ☐ **2 tbsp** High-smoke-point vegetable oil
- ☐ **4 tbsp** Unsalted butter
- ☐ **1.5 tsp** Kosher salt
- ☐ **0.5 tsp** Freshly ground black pepper
- ☐ **1 cup** Rich hot chicken or beef stock
- ☐ **4 sprigs** Fresh thyme sprigs
- ☐ **3 cloves** Fresh garlic cloves, smashed with skins on

US SUPERMARKET BRAND GUIDE

Idaho Russet Potatoes: Idaho Russet Burbank Potatoes

High-starch density drinks in rich poultry broth without disintegrating. • **Produce section.**

COOKING SEQUENCE & CHECKPOINTS

1

Shape Uniform Cylinders

5 min

Square off potato ends and peel into smooth 1.5-inch thick cylinders. Pat dry thoroughly with paper towels and season generously with kosher salt and freshly ground black pepper.
✓ Checkpoint: Smooth, bone-dry seasoned potato cylinders.

2

Hard Sear Base

6 min

Heat high-smoke-point vegetable oil in an oven-safe skillet over medium-high. Sear potato cylinders for 6 minutes until the bottom face is deeply browned and crisp.
✓ Checkpoint: Deep chestnut brown crust.

3

Flip and Butter Baste

4 min

Flip cylinders. Add unsalted butter, smashed garlic cloves, and fresh thyme sprigs. Baste the foaming butter continuously over the potatoes for 3 minutes.
✓ Checkpoint: Foaming, nutty herb-infused butter.

4

Add Stock & Oven Braise at 425°F

30 min

Carefully pour hot chicken stock into the skillet. Transfer immediately to a preheated 425°F (220°C) oven and bake for 30 minutes until stock is reduced to a glaze and centers are creamy.
✓ Checkpoint: Fork slides through center with zero resistance.

FOOD SAFETY & INTERNAL TEMPERATURE: ≥165°F (74°C) SAFE INTERNAL COOKING AND SERVING TEMPERATURE (HOLD HOT AT ≥140°F / 60°C)

USDA/FDA Food Safety Standard: Cook to a minimum internal temperature of 165°F (74°C) for microbiological safety. Hold cooked food hot at ≥140°F (60°C) prior to serving and refrigerate any leftovers to ≤40°F (4°C) within 2 hours to prevent bacterial spore growth.

MASTER DONENESS CHECKPOINT:

Dark golden, crackling crispy ends enclosing an interior so creamy and tender it collapses under the light touch of a fork.

WHY IT WORKS:

Pan-Sear Meets Oven-Braise: High-heat searing forges a crisp crust on top and bottom, while oven-braising in stock at 425°F (220°C) gelatinizes the internal starches into a melt-in-your-mouth purée.

TROUBLESHOOTING:

Potatoes collapsed into mushy fragments: Stock should only reach halfway up the potato cylinders, leaving the top crust exposed and crunchy.