

Potato Pave

Ingredients:

3 cups heavy cream
2 cloves garlic, peeled and crushed
pinch of nutmeg
3 Yukon Gold potatoes, peeled and very thinly sliced
1 Tbsp. vegetable oil
1 Tbsp. melted unsalted butter
½ c Romano Cheese
½ c parsley

Directions:

Potato Pave: Prepare pave at least 6 hours ahead of time. Preheat the oven to 350F. In a large pot over medium heat, simmer cream, garlic, nutmeg, a couple of pinches of salt and freshly ground white pepper. Reduce by one-third.

Blanch potato slices in seasoned cream until three-quarters cooked. Cook about half a potato's worth of slices at a time. Remove slices with slotted spoon.

Brush a loaf pan with vegetable oil. Overlap potato slices slightly in a layer in the pan. Season with salt and freshly ground white pepper. Continue layering until all the potatoes are used. Tightly cover the potatoes with a sheet of aluminum foil. Place another loaf pan over the foil and push down to compact the potatoes. Remove foil and reserve for later. Drizzle butter over potatoes. Bake for 35-45 minutes, or until the potatoes are golden brown on top and tender when tested with a knife.

Allow pave to cool for 30 minutes. Place foil on top and compact pave again by pressing on top with a loaf pan. Refrigerate for at least 4 hours.

From the kitchen of Chef Leo Pantel
Executive Chef at the Conexus Arts Centre

