



French Cuisine


MADE SIMPLE

French Roasted Potatoes and Porcinis

Pommes de terre rôties et cèpes

 4-5 people

 10 mins prep time

 60 mins total time

 Easy

INGREDIENTS

- 1 large onion cut in slices
- 3 gloves of garlic cut in threes
- 2.5 pounds (1 kg) very small firm potatoes
- 2.5 pounds (1 kg) of thick un-sweetened bacon/pork strips cut in strips ½ inch in width
- 2 handfuls of sliced fresh porcini mushrooms OR 1 handful of dry porcini mushrooms.
- 200 mL of chicken broth or water
- 2-3 bay leaves
- 1 tsp rosemary
- 2 tsp thyme
- 1 tsp oregano
- ¼ tsp cumin
- a generous amount of salt and pepper



DIRECTIONS

1. In a cast iron pot (preferred) or a heavy bottomed large pot, **sauté the onions, garlic and pork** in a large helping of butter for 5 minutes until the ingredients are mostly cooked.
2. **Add the spices and a generous amount of salt and pepper, chicken broth/water and mushrooms and mix.** (Note: If using dried mushrooms be sure to soak them in warm water for 30 minutes before adding them to the pot.)
3. **Add the potatoes and gently mix so that the ingredients are evenly distributed.** (Note: If the potatoes are too large then they will take longer to cook and absorb less of the flavor inside the potato. The potatoes should not exceed the diameter of the length of half of your pinky finger. If the potatoes are larger, then simply cut them to better suit the recipe.)
4. **Cook for 45 minutes on medium heat or until the potatoes are cooked to your liking.** During the cooking process, every 10 minutes give the ingredients a gentle mix. If the potatoes are still not cooked and there is no liquid left at the bottom of the pot, then add another 100 mL of chicken broth/water.
5. Once cooked, serve directly out of the cast iron pot, or transfer into a serving dish. Garnish with parsley, pepper and fresh herbs. This dish stays fresh for 5-7 days in the frig.

Bon Appetit!
Emilie Anne 

