

Hasselback Potatoes

Hasselback potatoes are a true sensation in the world of spuds. These beauties boast a crispy exterior that gives way to a soft, fluffy interior, and they're drenched in a decadent butter baste that ensures each bite bursts with flavor. A visual delight and a taste sensation, these potatoes elevate any meal to a new level of culinary excellence. Whether served as an accompaniment or a star in their own right, they're sure to impress.



Ingredients

- 2 russet potatoes
- 6 tablespoons clarified butter
- 2 sprigs rosemary
- 2 cloves garlic
- Balinese Truffle Salt

Mise en Place

- Cutting board
- Knife
- Chopsticks or
- 2 wooden spoons
- Sheet tray
- 1 small pot
- Pastry brush

Culinary Skills

- Knife Skills
- Roasting Vegetables

Directions

- 1 Preheat the oven to 450°F.
- 2 Wash and dry the potatoes. Place the potatoes onto a cutting board and slice 1/2" off of the long side to give you a flat, stable base. Place on the cutting board, cut side down.
- 3 Place chipsticks or wooden spoons on both sides of the potato. Cut thin slices into the potato, using the chopsticks to keep your knife from going all the way through. This will create the layered effect in the hasselback potatoes.
- 4 Place the clarified butter into a small pot and melt over low heat. Add the rosemary and a few cloves of garlic *en chemise* (smashed but with skin still on) to the pot to infuse the flavor.
- 5 Brush the potatoes with the clarified butter, season them with Balinese Truffle Salt, and transfer them to the oven for 30 minutes.
- 6 After the potatoes have cooked for 30 minutes, remove them from the oven, brush them again with the clarified butter, and place them back into the oven for 15–20 more minutes or until they are golden brown, delicious, and cooked through.
- 7 Plate up those beautiful hasselback potatoes with a finishing touch of Balinese Truffle Salt.