

# Sprig of Thyme

## PAN ROASTED FINGERLING POTATOES

*Serves 4*

### INGREDIENTS:

- 1 lb fingerling or small baby potatoes
- 1 tsp salt
- 2 large shallots or 1/2 onion, finely chopped
- 3 garlic cloves, minced
- 7 tbsp olive oil\*
- 4 eggs
- 1.5 tsp smoked paprika
- 1/4 cup finely grated Parmesan cheese, plus extra for serving



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

### DIRECTIONS:

1. Wash the potatoes, place them in a medium pot and cover them with cold water. Add salt and heat the pot over medium-high heat until it starts boiling. Lower the heat and simmer for 20-25 minutes or until soft (to check, pierce one potato with the tip of a knife and if there is no resistance, the potatoes are ready).
2. Drain the potatoes and let them cool for 10-15 minutes.
3. Meanwhile heat a cast iron skillet\*\* over medium-high heat, add 1 tbsp of olive oil and sauté the shallots and garlic until soft and translucent (about 2 minutes). Transfer the mixture into a small bowl and set aside. Wipe clean the skillet by using a paper towel and keep for using later.
4. Place one potato on a cutting board and using the flat side of a large knife (or a kitchen towel) and the palm of your hand, gently press to flatten the potato to about 1/2 inch thickness. Repeat with the remaining potatoes. Don't worry if some potatoes break apart, you can still use them.
5. Heat the empty (this is important) cast iron skillet over medium-high heat for about 5 minutes or until you see light smoke coming from the surface. Add 2 tbsp of oil into the pan and add a single layer of potatoes (about 1/3). Slightly lower the heat if necessary (if the pan is smoking), and fry until the edges become golden brown (about 3 minutes). Flip the potatoes and fry them for additional 2 minutes.
6. Place the potatoes into a medium mixing bowl by using a slotted spoon.
7. Repeat with the remaining potatoes.
8. While the last batch of potatoes is cooking, poach the eggs using the technique described in the *Poached Eggs with Prosciutto* post.

9. With the heat off and while the pan is still hot, return the potatoes and the shallots mixture into the pan. Add the smoked paprika and the Parmesan cheese. Toss until the potatoes are evenly coated and mixed with all the ingredients. Add black pepper and salt if needed.

10. Distribute the potatoes into 4 plates. Add a poached egg on top of each potato plate and sprinkle with extra grated Parmesan cheese.

\*Olive oil is not recommended for high-heat frying. I use it in spite of this because I like its taste. If you prefer, use canola, sunflower or grape seed oil instead.

\*\*Using a heavy (or cast iron) skillet is important because it will retain the heat for a long time, reducing the frying time and ensuring nicely browned potatoes.