

Potato Pavé

Serves 16 using the All-Clad Loaf Pan

Pavé is French for a cobblestone and this layered potato pavé is an extremely versatile dish. It can be served hot, room temperature or even cold. It can be made with just one type of potato or several types. Here we used about three-quarters Russet potatoes and one-quarter yams. Look for the largest potatoes you can find, preferably ones that are over 5 inches long and uniform in width. The pavé is beautiful served as a first course with a green salad, a side dish alongside meat or fish or for brunch with a few slices of crisp bacon and 2 poached or fried eggs.



Ingredients:

- About 8 tablespoons (4 ounces) unsalted butter, room temperature
- 6 pounds large potatoes
- 2 cups heavy cream
- Kosher salt and freshly ground black pepper

- Canola oil
- Mixed greens tossed with a light coating of extra virgin olive oil, balsamic vinegar and fresh chives
- Fleur de sel
- You can vary the pavé by adding fresh herbs or grated Parmesan cheese between some of the layers.

Note: The easiest way to weight the pavé is to top with a second loaf pan, or with a piece of aluminum wrapped cardboard cut to cover the top of the pavé without resting on the sides of the pan. Top with a weight such as a brick wrapped in aluminum foil or canned goods for even weight distribution.

Instructions:

Position a rack in the center of the oven and preheat to 350°F.

Brush the loaf pan with a light coating of butter. Cut a piece of parchment paper about 2 feet long and the width of the pan. Place in the pan. The two ends will extend over the edges of the pan. Brush additional butter over the parchment paper. Reserve 2 tablespoons of the butter to sauté the pavé before serving and break the remaining butter into very small pieces.

Fill a large bowl with cold water. Peel the potatoes and cut off the ends. Trim the sides of the potatoes to make rectangular blocks that are as large as possible. Place the potatoes in the cold water to keep them from discoloring.

Place the cream in a large bowl and season with 2 teaspoons of salt and 1 teaspoon of pepper. Working with one potato at a time, dry with paper towels and slice lengthwise on a Japanese mandolin into thin slices (about 1/16th inch) and toss the slices in the cream to coat.

One by one, lift a slice of potato from the cream, and let the excess cream run off, allowing the small amount of cream that clings to the potatoes to remain. Trim the potato slices to form a solid even layer in the bottom of the pan. Continue to trim and layer the potatoes. After 2 layers, scatter a few pieces of the butter over the potatoes and repeat the process until you reach the top of the pan, drying and slicing each potato as it is needed. When you have reached the top of the pan, scatter a few pieces of butter, fold in the sides of the parchment and press against the potatoes. Cover the pan with a piece of aluminum foil, and wrap tightly to allow the potatoes to steam as they bake.

Place the pavé in the oven to cook for 2 hours. When the potatoes are pierced with the tip of a knife or wire tester, they should be completely tender with no resistance. Return

to the oven and cook longer if necessary. When the potatoes are tender, weight the pavé (see note), let the pavé cool to room temperature, and then refrigerate for at least 6 hours.

To serve: Carefully run a palette knife along the two longer sides of the pavé and use the parchment handles to lift the pavé from the pan or invert the pan onto a cutting surface. If there is any problem removing the pavé, the bottom of the pan can be warmed for a few seconds over a burner. Trim all sides of the pavé to form straight edges. Cut into slices approximately 1/2 to 3/4-inch thick, trim as necessary, and let sit at room temperature for about 30 minutes.

Heat about 1/16-inch of canola oil in a large fry pan over medium heat. Carefully lift pieces of the pavé and place in the oil. Do not overcrowd the pan. Brown the pavé on one side only for about 2 to 3 minutes until a rich golden brown. Add 2 teaspoons of the reserved butter to the pan and swirl the pan to melt. Remove the potato slices and carefully invert on the serving plates. Keep in a warm spot and repeat as necessary to cook the remaining pieces.

Arrange the greens on the plate and sprinkle with fleur de sel.