

SPRUCE POTATOES BOULANGÈRE

Ingredients	Amounts
Guanciale, or pancetta, finely ground with 1/8-inch die	150 grams
Yellow onion, diced	500 grams
Garlic, grated	20 grams
Salt	18 grams
Thyme, bruised and tied with twine	1 bunch
Sherry wine	250 grams
Veal stock, or chicken stock	750 grams
Yukon gold potatoes, cut into rounds (instructions follow)	1,500 grams
Thyme, picked and minced	2 teaspoons
Chives, finely minced	1 bunch

Method

For the tart dough:

1. Heat a convection oven to 275 F.
2. In a large pot over medium heat, render guanciale for 5 minutes. Add yellow onions, grated garlic, salt, and thyme. Continue cooking until tender, about 30 minutes.
3. Add the sherry wine and allow to reduce to a glaze. Add the stock and simmer for 15 minutes, set aside.
4. Cut the potatoes into 1-inch rounds. Punch the slices using a 1 1/2-inch round cutter to remove the skins. 1500 grams of potato should yield about 20 pieces. Place the potatoes in a lightly greased 2-inch deep full-size hotel pan. Spoon the onion stock over the potatoes, allowing the onions to lie on top of the potatoes, and allowing the stock to cover 3/4 of the potato.
5. Cook the potatoes for 90 minutes, or until tender, glazing them every 15 minutes with the stock and onions. The finished potatoes should be deeply caramelized.
6. Prior to serving, garnish the potatoes with minced chives and thyme.

Yield: 6 servings

Recipe courtesy of Chef Mark Sullivan, Spruce