

# Crispy Boulangère

## Ingredients

- 500ml Vegetable stock
- 4 Fresh bay leaves
- 1 lemon, halved
- 1.6kg Jersey Royal Potatoes
- 25g Unsalted butter, melted



## Method

1. Preheat the oven to 200°C (180°C-Fan) Gas 6.
2. Pour the stock into a saucepan with the bay leaves. Squeeze in the lemon juice and add the halves to the pan as well.
3. Bring to the boil then reduce to a gentle simmer for 5 minutes.
4. Meanwhile, slice the potatoes to a thickness of 3mm (use a mandolin if you have one). Arrange the potatoes in an ovenproof baking dish, discard the lemon halves and pour over the warm stock.
5. Brush the tops of the potatoes with the melted butter and bake for 1 hour 30 minutes, until cooked through, golden and crisp.

## Notes

Change the photo and title!!.