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ESSENTIAL KITCHENWARE & CUTLERY  
FOR THE WELL-STOCKED KITCHEN

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### **Parmesan and Thyme Hasselback Potatoes**

*Serves 2-4*

If you're ready to add a little drama to the menu, put Hasselback potatoes on the menu. Adapted from a signature dish of the Hasselbacken Hotel in Stockholm, Sweden, the effect of the 'fanned' potatoes is easy to achieve, and the taste is absolutely wonderful. Roasted and basted with butter, Parmesan, and fresh thyme, this potato offers a rich complement to any date night meal.

#### ***Ingredients:***

- 4 large Yukon gold potatoes
- 4 tablespoons olive oil
- 2 teaspoons Kosher salt
- 1 teaspoon freshly ground black pepper
- 6 tablespoons butter, melted
- 1/4 cup Parmigiano-Reggiano cheese, finely grated
- 2 garlic cloves, minced
- 1-2 tablespoons fresh thyme leaves

#### ***Directions:***

1. Preheat the oven to 400°F and line a baking sheet with parchment paper.
2. Trim away a thin slice at the bottom of each potato so that the potatoes lie flat. Cut 1/8" slices along the length of the potato, taking care to cut only 3/4 of the way through. [Tip: Use chopsticks on either side of the potato as a guide for the partial cuts.] Rinse to remove extra starches that may have leaked during slicing. Pat dry.
3. Place the potatoes on the prepared baking sheet, and brush each one with olive oil taking care to allow the oil to get in between the thin slices. Sprinkle with salt and pepper and place in the oven under loosely tented foil for 30 minutes.
4. While the potatoes bake, create the basting butter by combining the melted butter, parmesan, garlic, thyme, salt, and pepper together in a small dish. Remove the potatoes from the oven and baste the butter mixture on each potato, ensuring the mixture seeps inside each slice.
5. Place the potatoes back in the oven and continue roasting, uncovered, for another 15 minutes, or until edges are nicely golden brown and the centers are tender.