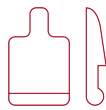




Saffron-Potato Towers



DIFFICULTY: EASY



PREPARATION TIME: 30MINS



COOKING TIME: 45MINS



SERVES: 12 PORTIONS, FOR
6 PEOPLE

Ingredients

2 tbsp olive oil for the forms
1 portion saffron threads (0.1 gr)
75 g melted butter
900 gr potatoes (waxy), peeled and sliced
¾ tsp salt, pepper, nutmeg
1 tsp dried Italian herbs
4 tbsp almonds
Icing sugar

Method

Grease a 12 cup muffin tin with olive oil.

Grind saffron threads and mix with melted butter. Mix potato slices with salt, spices, melted butter and herbs in a mixing bowl. Then layer them into the muffin cups and squeeze gently.

Bake at 160°C [CircoTherm®](#) at shelf position 3 for 45 minutes until the top potato slices are light golden brown.

Chop the almonds coarsely and roast them in a saucepan until you start smelling their aroma. Sprinkle with icing sugar and caramelize briefly. Sprinkle almonds on the potato towers.

Notes
