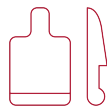




Saffron-potato towers



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
 $\frac{3}{4}$ tsp salt, pepper, nutmeg
1 tsp dried Italian herbs
4 tbsp almonds
Icing sugar

Method

Brush the muffin cups 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
