

# Heart shaped fondant potatoes

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When it comes to elevating a simple potato into something elegant and unforgettable, heart-shaped fondant potatoes are a must-try. Originally a French technique, fondant potatoes are known for their crispy golden crust, rich buttery flavor, and melt-in your texture. But why settle for ordinary when you can turn them into heart-shape delights.

These easy heart-shaped fondant potatoes are the perfect way to add a little extra love to your plate- whether you're planning a romantic dinner, a cozy meal for yourself or even a special family gathering. The beauty of this dish is in its contrast: a crispy caramelized exterior gives way to an ultra creamy interior, thanks to a slow simmer in broth and butter.

## Why you 'll love these heart shaped fondant potatoes

**Visually stunning:** The heart shape makes them perfect for Valentine's Day, anniversaries. or anytime you want to impress.

**Incredible flavor:** The slow cooking process infuses the potatoes with rich , buttery goodness with a hint of earthiness from the herbs.

**Crispy and Tender:** The combination of searing and braising the potatoes creates the ideal texture- crispy on the outside and melt in your mouth tender on the inside.

Not only are these heart-shaped fondant potatoes visually stunning and delicious, but they're also easy to make with

just a handful of basic pantry ingredients. You don't need any fancy technique – just good potatoes, butter, broth, and a little patience. The process is easy enough for a weeknight family meal and fancy enough for Saturday night dinner with friends.

Whether you're an experienced home cook or a beginner looking for a foolproof way to elevate your side dishes, this heart shaped fondant potato recipe delivers a restaurant-quality result without the stress!!!

## Ingredients

- 4 large russet potatoes
- 3 Tbsp. butter
- 2 Tbsp. olive oil
- 1 cup chicken or vegetable stock
- 2 smashed garlic cloves
- 2-3 sprigs thyme and rosemary
- Salt and pepper to taste

## Instructions

1. Peel and cut your potatoes into 1 -1 1/2 inch tall rounds
2. Use a small heart shaped cookie cutter to cut out heart shapes from each round. Or they can be left round shape. Use a potato peeler to smooth the edges of the the potatoes
3. Heat the oil in a skillet over medium high heat add the potatoes in a single layer and sear until golden brown on both sides ( about 4-5 minutes pre side)
4. Add the broth, garlic, thyme and butter to the pan.
5. Reduce the heat to medium low, cover and simmer 15-20 minutes, or until the potatoes are fork tender. Or they can be roasted in the oven in an oven proof skillet for 30 minutes in a 375-degree preheated oven.