Potato And Turnip Anna

Pommes Anna is a totally delicious “potato cake.” This version includes one of my favourite fall and winter vegetables, turnip, aka rutabaga. I know, I know, not everyone likes it but...this is an excellent way to serve both vegetables! Cut the recipe in half if you only require 4 – 5 servings.

Makes 8 – 10 Servings

3 cloves garlic, unpeeled
¼ tsp. EVOO
1 ½ lbs. Yukon gold potatoes
1 turnip, (about 2 lbs.)
6 Tbsp. unsalted butter
1 ½ tsp. salt
1/8 tsp. freshly ground pepper
1 ½ tsp. fresh thyme leaves

Preheat the oven to 450 F.

Place the garlic in a small ovenproof dish; drizzle with the EVOO & roast until light brown & very soft, approximately 20 minutes. Let stand until cool enough to handle. Peel the garlic, cut into slivers, if possible or if not cut into pieces; set aside.

Reduce the oven to 425 F.

While the garlic is roasting, peel the potatoes & slice them as thinly as possible (a mandoline would work well for this); place potatoes into a bowl & place a damp paper towel on top to keep potatoes from turning brown. Peel the turnip & cut in half; slice as thinly as possible & cover with another damp paper towel.

In a 10” non-stick ovenproof skillet, or a well-seasoned cast iron frying pan, melt 2 Tbsp. of the butter, swirling the pan to coat the bottom & sides. Remove from the heat; starting around the edges of the pan, arrange half of the turnip slices in overlapping concentric circles, covering the bottom of the pan; press to compress. Sprinkle the turnip with ½ tsp. salt, 1/8 tsp. pepper, ½ tsp. thyme & 1/3rd of the garlic; dot with 1 Tbsp. butter.

Arrange potato slices in tight concentric circles over the turnip; press down. Season with ½ tsp. salt, 1/8 tsp. pepper, ½ tsp. thyme & another 1/3rd of the garlic; dot with 1 Tbsp. butter.

Arrange the remaining turnip on top; season with ½ tsp. salt, 1/8 tsp. pepper and remaining garlic; dot with 1 Tbsp. butter.

Spread a large piece of foil with remaining butter. Cover skillet tightly with the foil, buttered side down. Place a cast-iron skillet on the foil to weigh it down; transfer to the oven. Bake until vegetables are tender.
when pierced with the tip of a knife, 50 – 60 minutes. Let stand on a wire rack for 15 minutes. Remove the foil; invert carefully onto a serving platter; garnish with remaining ½ tsp. thyme; serve immediately.

**You can make the dish ahead & reheat, covered loosely with foil & placed into a 350 F oven for about 20 minutes or until hot.**