Pommes Anna

Make-ahead · Serves a crowd · Serves 6

Ken's note: TBD

Ingredients

- 10–12 Tbsp unsalted butter, melted, plus more for the pan
- 3½–4 lb russet potatoes, peeled and sliced ⅛ inch thick or thinner
- ½ tsp black or white pepper
- 1–2 tsp chopped fresh thyme or rosemary (optional)
- Flaky salt

Method

1. Heat the oven to 400°F. Butter a 10-inch oven-safe skillet well (a round of parchment on the bottom makes unmolding easier). Pat the potato slices dry. Stir the pepper and herbs, if using, into the melted butter.
2. Spoon a little butter into the pan and arrange a tight, overlapping layer of potatoes — this will be the top when you invert. Keep layering, brushing each layer with butter and pressing down as you go. Set the pan over medium heat for 5–8 minutes so the bottom starts to brown, then bake until a knife slides through and the edges are deep golden, 40–55 minutes.
3. Let it sit 10 minutes, then invert onto a warm plate. Sprinkle with flaky salt and cut into wedges.