

Charlotte potatoes cooked in skin with salty butter.

Recette pour 4 personnes

Description A really simple recipe of charlotte potatoes cooked in a papillote.

Ingrédients

For the potatoes

- 12 Unit(s) Charlotte potatoes
- 80 Gr Salted butter

- Salt and pepper

Préparations

Temps de préparation **45 mins**

For the potatoes

Wash and cut the potatoes in half on the long way. Cut the butter in 4 cubes. In a aluminium foil, put 6 half potatoes inside face down, put a cube of butter on the top and three round of fresh black crack Pepper, close it. Start the grill and put the papillote on the top, let it cook for 30 minutes, make sure it won't burn. Make sure it's cooked by picking it with the top of a knife. Serve it with the sauce of your choice.

Bon appétit!