

# Fingerling potatoes and shallots in a papillote

**Recipe for 4 persons**

## **Description**

Slices of fingerling potatoes and french shallots cooked in duck fat with tyme and lemon zest, in a papillote.

## **Ingredients**

For the potatoes

- 16 Unit(s) Fingerling potatoes
- 4 Unit(s) French shallot
- 50 Gr Duck fat
- 1 Unit(s) Lemon
- 4 Sprig(s) Thyme
  
- Salt and pepper

## **Preparation**

- Preparation time **45 mins**

For the potatoes

Peel and slice the shallots with the mandolina. Wash and slice the potatoes in 0.5cm slices. Chop the tyme and zest the lemon. In 4 pieces of aluminium foil, split the potatoes, the shallots, the duck fat, the tyme and the lemon zest. Season it and close it well. Start your grill, put the papillotes on the top and let it cook for 25 to 30 minutes, make sure it won't burn.

**Bon appétit!**