**Potato Galette**

**Ingredients:**

2 potatoes

8 Tbsp. butter

2 cloves chopped garlic

2 Tbsp. chopped rosemary

2 tsp. salt

½ tsp. pepper

½ cup parmesan cheese

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Wash and slice the potatoes thinly with the mandolin.
3. Put the sliced potatoes in water so they are completely covered.
4. In a small pot, combine the garlic, rosemary and butter. Cook on medium-low for 10 minutes.

**Day 2:**

1. Drain the water from the potatoes. Run hot water over them for 2-3 minutes.
2. Melt the butter mixture.
3. Toss the potatoes in the butter mixture. It is important that you get the potatoes coated well with butter, or you will end up with black potatoes by tomorrow.
4. Put one shingled layer of potatoes down in a cake pan. Sprinkle with parmesan cheese.
5. Put a second layer of shingled potatoes on top.
6. Cover with a parchment circle, wrap with plastic, and put back in the cooler.

**Day 3:**

1. Preheat oven to 375°.
2. Bake for 18-20 minutes.
3. Turn out upside down on a plate.
4. Cut and enjoy.