

# BISTRO

CLASSIC FRENCH  
COMFORT FOOD  
ALAIN DUCASSE



RIZZOLI  
NEW YORK



ALLARD

SERVES 4

PREPARATION: 10 MINUTES

COOKING: 20 MINUTES

500G – 1 POUND 2 OUNCES  
SMALL POTATOES

50ML – 3 1/2 TABLESPOONS WHITE  
CHICKEN STOCK (SEE P. 246)

2 CLOVES GARLIC

2 SPRIGS THYME

150G – 5.29 OUNCES (1 STICK PLUS  
3 TABLESPOONS) BUTTER

FLEUR DE SEL

FRESHLY GROUND PEPPER

# COCOTTE

## of Braised Grenaille Potatoes

### FOR THE POTATOES

In a Dutch oven (cast-iron casserole), start cooking the whole potatoes on the stovetop with the chicken stock, unpeeled garlic, thyme, and butter. Season with fleur de sel and cover with a lid. Bring the liquid to a boil and stir often. When the potatoes are cooked, remove the lid and brown them.

### FINISHING

Arrange on a warm plate and serve.



### THE WINE

A WHITE BURGUNDY, SUCH AS PERNAND-VERGELESSES