



MARBELLE ENTERTAINS

Savory and Sweet Recipes
for Every Occasion from
the Master Chocolatier

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MARIBEL LIEBERMAN

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RIZZOLI
NEW YORK

Potatoes with Herb Butter

The humble potato comes in numerous varieties. All are a great source of energy. Steamed potatoes with parsley are a beloved staple throughout France.

• SERVES 6 •

3 pounds (1.5 kg) Yukon Gold potatoes, peeled and thickly sliced

1 stick (8 tablespoons/113 g) unsalted butter

1 tablespoon (3 g) coarsely chopped flat-leaf parsley leaves

1 teaspoon (1 g) finely chopped dill fronds

1 teaspoon (1 g) finely chopped tarragon leaves

1 teaspoon (4 g) grated lemon zest

½ teaspoon (2.5 g) kosher salt

¼ teaspoon (1 g) freshly ground black pepper

Set a large 6-quart (6-l) stockpot on the stove and place a steamer basket in the bottom of the pot. Fill the pot with 1 inch (2.5 cm) water.

Place the potatoes in the steamer basket. Cover the pot and turn the heat to medium-high. Steam the potatoes until tender, 15 to 20 minutes.

In a medium saucepan, melt the butter over medium heat. Mix in the parsley, dill, tarragon, and lemon zest. Add the salt and pepper and stir to combine.

Transfer the cooked potatoes to a large serving bowl. Drizzle with the herb butter. Gently stir with a wooden spoon to coat. Serve warm.

