

# Herb-Crusted Potato Pie

*A Martine Inn Signature Dish :: martineinn.com*

Serves 12

1 hour preparation time

## Ingredients:

6 Medium Idaho Russet potatoes, sliced 1/16-in. thick  
1 c Plain bread crumbs  
1 c Grated parmesan cheese  
2 tsp. Chopped fresh parsley  
2 Tbsp. Chopped fresh basil  
Salt & fresh ground black pepper to taste  
4 sprigs Fresh oregano

### **Aromatic Herb Butter Ingredients:**

1 lb. Butter, lightly salted  
1 tsp. Olive oil  
4 cloves Chopped garlic  
2 cloves Chopped shallots  
1 tsp. Chopped fresh parsley  
1 tsp. Chopped fresh basil  
½ tsp. Chopped fresh tarragon  
½ tsp. Chopped fresh oregano  
½ tsp. Chopped fresh thyme  
2 oz. White wine  
Fresh ground black pepper to taste

## Preparation:

**Prepare Aromatic Herb Butter:** Cut butter into 1-in. squares; place in mixing bowl. Set aside. Pour olive oil in hot sauté pan; heat until it smokes. Add garlic and shallots. As they start to brown, add chopped herbs. Cook 10 more seconds. Deglaze pan with wine; reduce by half. Season with pepper. Let cool. Add oil mixture to butter; mix well. Refrigerate until ready to use.

In a 10-in. non-stick sauté pan, place 1/3 of potato slices. Pour 4 oz. **Aromatic Herb Butter** over potatoes. Repeat process 2 more times. Mix remaining butter with bread crumbs, parmesan cheese, basil, parsley, salt and pepper. Sprinkle over top of potatoes; bake in a 325° convection oven until potatoes are tender, approximately 40 minutes. Drain off excess butter; let cool slightly. Remove onto platter.

## Presentation:

Cut into 12 wedges. Garnish with oregano. Top with **Basic Cheese Cream Sauce:**

### **Basic Cheese Cream Sauce Ingredients:**

4 c cream or ½ & ½  
½ tsp salt  
¼ tsp white pepper  
¼ c chopped green onions  
¼ c diced pimentos  
2 tsp cornstarch diluted with 2 tsp water  
2 ½ c chopped artichoke hearts (packed in water, not marinated)

### **Preparation of Basic Cheese Cream Sauce:**

Mix sauce ingredients (except artichoke hearts) in top pan of double boiler. Heat through and add cheese. Heat until cheese melts. Add artichoke hearts. Keep warm in double boiler.