

## Sweet Potatoes Anna

2½ lb (1.25 kg) sweet potatoes, peeled  
and sliced ¼ inch (3 mm) thick  
1½ cups (¾ lb/375 g) clarified unsalted  
butter, melted (see glossary, page 104)  
salt  
freshly ground pepper  
2 tablespoons finely chopped fresh  
parsley

*This elegant potato dish was created for and dedicated to a stylish French woman named Anna Deslions at the time of the Second Empire. Traditionally French cooks prepare it in a specially designed round two-handled copper casserole. For this version, any heavy round pan will suffice. Make sure to use clarified butter to prevent burning.*



Preheat an oven to 400°F (200°C). Butter a 9-inch (23-cm) straight-sided, nonstick cake pan or ovenproof frying pan.

Starting at the center of the pan and forming concentric circles, cover the bottom with a layer of sweet potatoes, overlapping the slices. Drizzle with some of the melted butter and sprinkle with salt and pepper. Continue layering in this same manner until all the potatoes have been used.

Butter one side of a piece of aluminum foil large enough to cover the pan, then cover the pan, buttered side down. Place a heavy lid (smaller than the pan) on top to weight down the potato layers. Bake for 40 minutes. Remove the lid and foil and continue to bake until the potatoes are tender and the top is golden, about 20 minutes longer; do not overcook.

Let cool for 10 minutes. Using a narrow spatula, loosen the potatoes from the pan bottom. Invert a flat round platter over the pan and, holding the platter firmly in place, invert the pan, then lift it off; excess butter will flow onto the platter as well. To remove the excess butter, tilt the platter and pour it off.

Garnish with the parsley and cut into wedges to serve.

Serves 8