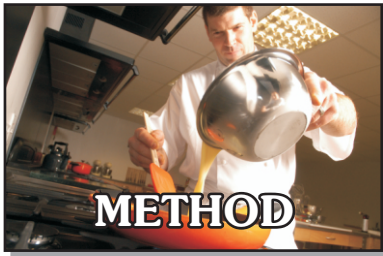


Fondant Potato

4 Large potatoes
1/2 pint Chicken stock
25g Melted butter



Small roasting tin
Vegetable board
Pastry cutter
Vegetable knife



Preheat oven to 160c. Peel the potatoes - using the 2 inch pastry cutter cut out a circle. Use the knife to trim away surplus. Trim the top and bottom so the potato stands flat.

Place in roasting tin. Pour in the stock and brush the potatoes with melted butter. Cook for 30-40 mins until soft and golden brown.