



Rosemary and Mushroom Potatoes

For 4 persons

Cooking time: 1h15

Ingredients :

- 600 G Finely Sliced Potatoes
- 1 Pack Of Sliced Mushroom
- 1 Fresh Chopped Rosemary Branch
- 4 Tablespoons Of Finely Chopped Chives
- 2 Chopped Garlic Cloves
- 150ml Fresh Cream
- Salt And Pepper

Preparation :

Wash carefully the potatoes. Put them in 3l *CromoTanium* pot. Add the sliced mushrooms, chopped rosemary, chives and garlic. Add cream, salt and pepper. Cover the *CromoTanium* pot and put on medium heat. When the temperature reaches 40°C, put the temperature at medium/low. Keep cooking till temperature reaches 90°C. Take off from stove and serve.