

Crispy Balsamic-Thyme Potato Torte

Vegetable tortes have been around for centuries. This aromatic torte tastes as good as it smells. This is one of my favorites to make for the holidays.

Ingredients

2 lbs. potatoes

¼ cup balsamic vinegar

3 tablespoons olive oil

2 cloves of garlic

1 tablespoon fresh thyme

Salt

Black pepper

Grated Parmesan cheese

Extra olive oil or butter for greasing the baking dish

Utensils

knife and cutting board

measuring cup

measuring spoons

cheese grater

mixing bowl

whisk

aluminum foil

round baking dish **or**

cast iron frying pan

Thinly slice the potatoes. Mince the garlic and finely chop the fresh thyme. Grate the Parmesan cheese. In a mixing bowl whisk the balsamic vinegar, olive oil, and minced garlic. Grease the bottom and sides of the baking dish. The dish can be prepared up to this point in advance.

Preheat the oven to 375° F. Place half of the sliced potatoes in the baking dish, then drizzle with half of the balsamic mixture. Layer the remaining potato slices on top and drizzle with the rest of the balsamic mixture. Cover the baking dish with the aluminum foil. Place the baking dish in the center of the oven and bake for 45 minutes. After 45 minutes, remove the foil, and sprinkle the grated Parmesan cheese on top. Bake uncovered for an additional 15-20 minutes, or until the top is crispy and golden brown. Remove the tort from the oven and allow it to cool for a few minutes before slicing.