



Potatoes En Papillote (with fresh herbs)

Cooking time: 25 - 30 minutes serves: 4

500g very small new potatoes
1 egg beaten
4 sprigs fresh herbs (thyme, Tarragon, Chervil, Mint, rosemary)
50g butter
A little sea salt

Cut out 4 pieces of greaseproof paper about 14 inches square and fold in half. Place a quarter of the potatoes on one half of each piece of paper. Dot with butter evenly all over, sprinkle with salt and add a herb sprig to each one.

Brush the edges of the paper lightly with the beaten egg and fold over. Pleat edges together so that each parcel is completely sealed, then twist the ends together.

Put the parcels on a baking sheet and cook in the oven at 200C/400F or Gas mark 6 for 25-30 minutes until the parcels are well puffed out and the potatoes are tender. Serve immediately, still in the paper to your guests.