

## Crispy Balsamic Thyme Potato Torte: Elegant & Flavorful Side Dish

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**OVEN**  
**375°F**

**TIME**  
**45 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

2 lbs potatoes (such as Russet, Yukon Gold, or red potatoes), thinly sliced  
... cup balsamic vinegar  
3 tablespoons olive oil  
2 cloves garlic, minced  
1 tablespoon fresh thyme, chopped  
Salt and black pepper to taste  
Grated Parmesan cheese (optional, for topping)

### DIRECTIONS

1. Preheat Oven & Prepare Dish: Preheat your oven to 375°F (190°C). Lightly grease a round baking dish (like an 8 or 9-inch pie plate or a similar oven-safe dish).
2. Prepare the Balsamic Herb Dressing: In a medium mixing bowl, whisk together the ... cup balsamic vinegar, 3 tablespoons olive oil, 2 cloves minced garlic, 1 tablespoon fresh chopped thyme, and a generous pinch of salt and black pepper (about ½ teaspoon of each, or to taste). Whisk until thoroughly combined.
3. Layer the Potatoes (First Half): Place about half of the thinly sliced potatoes evenly in the prepared baking dish. Try to arrange them neatly, overlapping slightly, to create an appealing visual. Drizzle half of the prepared balsamic-herb dressing evenly over this first layer of potatoes.
4. Layer the Remaining Potatoes: Layer the remaining thinly sliced potatoes on top, arranging them similarly. Drizzle with the rest of the balsamic-herb dressing, ensuring all the potato slices are coated.
5. Cover & Bake (Initial Cook): Cover the baking dish tightly with aluminum foil. Place it in the preheated oven and bake for 45 minutes. This covered baking time steams the potatoes, ensuring they become tender and absorb the flavors.
6. Uncover, Cheese & Crisp: After 45 minutes, carefully remove the baking dish from the oven and remove the aluminum foil. If using, generously sprinkle the top of the torte with grated Parmesan cheese. Return the uncovered dish to the oven and bake for an additional 15-20 minutes, or until the top is

beautifully crispy and golden brown, and the potatoes are very tender when pierced with a fork.

7. **7. Cool & Serve:** Remove the torte from the oven. Let it cool for a few minutes before slicing and serving. This allows the layers to set slightly for cleaner slices. Enjoy this delicious and elegant side dish!

## SWAPS & NOTES

**Potatoes:** Russet potatoes offer a fluffy interior that absorbs flavor well.

Yukon Gold or red potatoes will result in a slightly firmer, creamier texture.

**Aim for very thin, uniform slices** Balsamic Vinegar: Use a good quality balsamic vinegar, as its flavor will be concentrated.

**Olive Oil:** Extra virgin olive oil adds great flavor.

## TIPS FOR SUCCESS

**Thin Slices are Crucial:** Use a mandoline slicer if possible for very thin, uniform potato slices.

This ensures even cooking and a beautiful presentation.

**Tightly Covered:** Ensure the dish is tightly covered with foil during the initial bake to steam the potatoes tender.

**Don't Overcrowd:** Use a large enough baking dish so the potatoes are not piled too high; thin layers cook best.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-balsamic-thyme-potato-torte-elegant-flavorful-side-dish/>