



Culinary Harvest Fingerling Potato Recipes

Golden Fingerling Gateau

Yield: 4 Servings

Prep Time: 20 Minutes

Cooking Time: 25 Minutes

Ingredients:

7-Golden Fingerling Potatoes

Oil or Clarified Butter for cooking

Thyme sprigs for garnish

Instructions:

Peel potatoes and place in bowl of cold water. Heat a 10" skillet over medium-low heat. Using a shredder, grate the potatoes lengthwise to a straw-like thickness and season with salt and fresh cracked pepper. Add 2 tablespoons of oil or butter to skillet. Drain potatoes and place in pan. Flatten potato with the back of a firm spatula. Reduce heat to low, let potato cook gently; shaking occasionally to make sure it does not stick. If any sticking occurs, add a bit more oil to the edge where it stuck. When edges brown, turn the cake over using two spatulas if necessary. Even out the edges by pressing down again with back of spatula. Shake cake again to assure no sticking. Cook until brown. Turn out to paper towels for drainage. Serve with Thyme sprigs in center.

Specialty Potato Alliance

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