

Idaho Potato

2024 CHEF'S CALENDAR





JANUARY
Carrie Schleiffer
Croquettes



FEBRUARY
Dan Latham
Potato and Speck Pizza



MARCH
Eve Studnicka & Alexis Thomas
Smoked Kielbasa Gnocchi



APRIL
Mindy Segal
Confit Potato Quiche



MAY
Teresa Motaño
Churros De Patatas Bravas



JUNE
Joe Kindred
Wagyu Steak Tartare



JULY
Jeff Potter
New Potatoes with Mushroom Puree, Broccoli,
Beef Fat and Cured Egg Yolk



AUGUST
Zach Engel
Potato Knish with Apples



SEPTEMBER
Jaime A Torres
Huevos Bulla



OCTOBER
Heath Johnson
Duck Confit Gnocchi



NOVEMBER
Naomi Gingerich & Natalie Gingerich
Amish Potato Cinnamon Roll with
Boiled Brown Sugar Frosting



DECEMBER
Addison Fleming
SRG Potato Pancake

Croquettes

Carrie Schleiffer, Executive Chef
Alley Twenty Six | Durham, NC



January

SUN	MON	TUE	WED	THURS	FRI	SAT
31	1	2	3	4	5	6
<small>New Year's Eve</small>	<small>New Year's Day</small>					
7	8	9	10	11	12	13
14	15	16	17	18	19	20
	<small>Martin Luther King Jr. Day</small>					
21	22	23	24	25	26	27
28	29	30	31	1	2	3

January 21-23 | Las Vegas, NV
Winter Fancy Food Show

January 23-25 | Myrtle Beach, SC
Hotel, Motel & Restaurant Supply Show of the Southeast



Meet Chef Schleiffer

Chef Carrie Schleiffer has worked under Chef Michael Anthony at Gramercy Tavern as well as Top Chef Master, Chef Floyd Cardoz at Tabla in NYC. She moved to North Carolina in 2009 to work as Sous Chef at Giorgio Restaurant and Bar in Cary under Chef Ricky Moore. Carrie joined owner/bartender Shannon Healy's team at Alley Twenty Six in 2016 to focus on curating innovative gastronomic fare using local ingredients, in order to keep in line with the bar's "farm to sip" approach to crafting cocktails.



Potato and Speck Pizza

Dan Latham, Chef Consultant
Saint Leo | Oxford, MS



February

SUN	MON	TUE	WED	THURS	FRI	SAT
28	29	30	31	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	1	2

February is
**National Potato
Lover's Month**

February 4-5 | Boston, MA
**New England
Food Show**

February 12-15 | Austin, TX
Catersource

February 17-20 | Phoenix, AZ
**International Franchise
Association Convention**



Meet Chef Latham

Chef/Consultant/Owner of Culinary Guide Shop, a Food and Hospitality Consultancy located in Atlanta, GA. We help guide owners/operators through the waters of the culinary world.



Smoked Kielbasa Gnocchi

Eve Studnicka & Alexis Thomas, Executive Chefs & Co-Owners
Funeral Potatoes | Chicago, IL



March

SUN	MON	TUE	WED	THURS	FRI	SAT
25	26	27	28	29	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
Daylight Savings Time	First Night of Ramadan					
17	18	19	20	21	22	23
St. Patrick's Day						
24 Palm Sunday	25	26	27	28	29	30
31 Easter					Good Friday	

March 2-5 | Charlotte, NC
Hospitality Training Competencies Conference

March 3-5 | New York, NY
International Restaurant & Foodservice Show of New York

March 3-5 | Kansas City, MO
Chain Operators Exchange (COEX)

March 19-21 | Las Vegas, NV
International Pizza Expo

March 19-22 | Las Vegas, NV
Multi-Unit Franchising Conference

March 25-27 | Dallas, TX
Women's Foodservice Annual Forum Leadership Conference



Meet Chef Studnicka & Chef Thomas

From underground pandemic pivot to award-winning virtual restaurant, Funeral Potatoes is a culinary ode to homespun Midwestern comfort, unfussy creativity, and reimagined dining culture.



Confit Potato Quiche

Mindy Segal, Chef/Owner
Mindy's Bakery, Chicago, IL



April

SUN	MON	TUE	WED	THURS	FRI	SAT
31	1	2	3	4	5	6
Easter	April Fools' Day					
7	8	9	10	11	12	13
		End of Ramadan				
14	15	16	17	18	19	20
	Tax Day					
21	22	23	24	25	26	27
	Earth Day Passover					
28	29	30	1	2	3	4

April 14-17 | Phoenix, AZ
**Restaurant Leadership
Conference**



Meet Chef Segal

Mindy Segal is a James Beard Award winning Pastry Chef and owner of Mindy's Bakery in Chicago. After years of working on her craft in some of Chicago's finest restaurants, Segal opened and ran "Hot Chocolate" for over 15 years, wrote a cookbook, and even created her own line of artisanal edibles.



Churros De Patatas Bravas

Teresa Montaña, Chef/Owner
Otoño Highland Park, Los Angeles, CA



May

SUN	MON	TUE	WED	THURS	FRI	SAT
28	29	30	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	1

May 6-9 | Rosemont, IL
United Fresh Food Safety Summit Conference & Expo

May 18-21 | Chicago, IL
National Restaurant Association (NRA)

May 30- June 1 | New York, NY
International Franchise Expo

Cinco de Mayo

Mother's Day

Memorial Day



Meet Chef Montaña

Teresa Montaña is a New Mexico-born, Los Angeles-based Chef, best known for her modern Spanish cuisine. In the summer of 2018, Chef Teresa opened Otoño, a love letter to paella and tapas culture Michelin rated. Otoño, remains a well-loved neighborhood tapas bar and destination for paella lovers and Spanish wine enthusiasts. Chef Teresa continues to reinvent her unique cooking style while paying homage to the cuisine that lives in her heart and travel journals.



Wagyu Steak Tartare

Joe Kindred, Chef/Owner
Kindred, Davidson, NC



June

SUN	MON	TUE	WED	THURS	FRI	SAT
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

June 21-23 | Charleston, SC
Center for the Advancement of Foodservice Education (CAFE) Annual Leadership Conference

June 23-25 | New York, NY
Summer Fancy Food Show

June 24-27 | Charlotte, NC
Hospitality Industry Technology Exposition and Conference (HITEC)

Flag Day

Father's Day
Eid al-Adha

Juneteenth

First Day of Summer



Meet Chef Kindred

Before his time in North Carolina, he worked extensively in Chicago with stints at Tru, one sixtyblue, and The Pump Room, where he met his future wife, Katy. In San Francisco Kindred worked at acclaimed restaurant Delfina under Chef Craig Stoll and was there when he beat stiff competition to be James Beard "Best Chef: Pacific" in 2007 before relocating with his family to NC, where he was named Chef of the Year by Charlotte Magazine for his work at Rooster. Chef Joe was a semi-finalist for the James Beard Best Chef: Southeast in 2016, 2017, 2018, 2019 and 2020.



New Potatoes with Mushroom Puree, Broccoli, Beef Fat and Cured Egg Yolk

Jeff Potter, Executive Chef/Owner
610 W Magnolia | Louisville, KY



July

SUN	MON	TUE	WED	THURS	FRI	SAT
30	1	2	3	4	5	6
				Independence Day		
7	8	9	10	11	12	13
					National French Fry Day	
14	15	16	17	18	19	20
			Ashura			
21	22	23	24	25	26	27
28	29	30	31	1	2	3

July 13-15 | San Antonio, TX
Texas Restaurant Association Marketplace

July 14-16 | Boston, MA
School Nutrition Association (SNA) National Conference

July 14-17 | Phoenix, AZ
American Culinary Federation (ACF) National Convention & Show

July 14-17 | Chicago, IL
Institute of Food Technologists Annual Meeting & Food Expo

July 17-20 | Louisville, KY
NACUFS National Conference

July 25-26 | Monterey, CA
International Fresh Produce Association Foodservice Conference



Meet Chef Potter

Jeff Potter grew up in central Virginia and attended the University of Virginia for music but always had a passion for cooking. In 2016, he moved to Kentucky to work for Chef Edward Lee at 610 Magnolia and then was promoted to Executive Chef in 2019.



Potato Knish with Apples

Zach Engel, Executive Chef & Co-Owner
Galit Restaurant | Chicago, IL



August

SUN	MON	TUE	WED	THURS	FRI	SAT
28	29	30	31	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
National Potato Day						
25	26	27	28	29	30	31

August 18-20 | San Diego, CA
Flavor Experience 2024

August 23-26 | San Antonio, TX
**Association for
Healthcare Foodservice
(AHF) Conference**

August 25-27 | Los Angeles, CA
**Western Foodservice &
Hospitality Expo**



Meet Chef Engel

After studying at ICE in NYC, Jaime went to Madrid, Spain where he worked in restaurants like Astrid & Gaston and La Tasquita de Enfrente while studying Hospitality Management. He moved back to NYC to open Raymi restaurant where he became Executive Chef. Now living in Florida, he continues his culinary journey in Centurion Restaurant Group, part of the Bulla Gastrobar family, becoming Chef Partner at Bulla Tampa.



Huevos Bulla

Jaime A Torres, Chef Partner
Bulla Gastrobar Tampa | Tampa, FL



September

SUN	MON	TUE	WED	THURS	FRI	SAT
1	2	3	4	5	6	7
	Labor Day					
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	1	2	3	4	5

September 9-11 | Baltimore, MD
Society for Foodservice & Hospitality Management



Meet Chef Torres

After studying at ICE in NYC, Jaime decided to go to Spain where he worked in restaurants such as Astrid & Gaston and La Tasquita de Enfrente and studying Hospitality Management while living in Madrid. He decided to move back to NYC to open Raymi restaurant which he then became Executive Chef. Now living in Florida, he started his culinary journey in Centurion Restaurant Group as part of the Bulla Gastrobar family now becoming Chef Partner at Bulla Tampa.



Duck Confit Gnocchi

Heath Johnson, Chef de Cuisine
GRIT | Taylor, MS



October

SUN	MON	TUE	WED	THURS	FRI	SAT
29	30	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	1	2

October 9-11 | Nashville, TN
CREATE: The Future of Foodservice

October 17-19 | Atlanta, GA
International Fresh Produce Association Fresh Summit Convention & Expo

Rosh Hashanah

Yom Kippur

Columbus Day
Indigenous Peoples' Day

Halloween



Meet Chef Johnson

Heath Johnson is the Chef d 'Cuisine at GRIT in Taylor, Mississippi. At Grit, we pride ourselves in making hand-made food rooted in accessible, local ingredients, though, we venture into other geographical influences allowing local bounty to provide association.



Amish Potato Cinnamon Roll with Boiled Brown Sugar Frosting

Naomi Gingerich and Natalie Gingerich, Owners
Louie & Honey's Kitchen | Winston-Salem, North Carolina



November

SUN	MON	TUE	WED	THURS	FRI	SAT
27	28	29	30	31	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

November 6-7 | Orlando, FL
Florida Restaurant & Lodging Show

Diwali

Daylight Saving Time End

Election Day

Veterans Day

Thanksgiving



Meet Chef Gingerich & Chef Gingerich

We are a Mother/Daughter bakery celebrating family recipes and homestyle baking.



SRG Potato Pancake

Addison Fleming, Executive Chef
Snake River Grill | Jackson Hole, WY



December

SUN	MON	TUE	WED	THURS	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4
	New Year's Eve			Hanukkah (1st day) Kwanzaa		



Meet Chef Fleming

Chef Fleming got his start in the Grand Teton National Park, then moved to Chicago to work in fine dining restaurants. Returning to Jackson, he fell back in love with the mountains, working his way from butcher to executive chef at the Snake River Grill.



JANUARY Croquettes



INGREDIENTS

- 12 Idaho® Russet potatoes, peeled, boiled and mashed with 1-pint heavy cream and 8 tbsp. melted unsalted butter, cooled
- 2 ½ cups All-Purpose Flour (more as needed)
- 10 Egg Yolks
- 2 cups Boursin cheese
- Vegetable Oil, for frying
- All-purpose Flour
- Eggs, for Egg wash
- Panko Breadcrumbs
- Chipotle Aioli
- Avocado Lime Sour Cream
- Crispy Bacon Lardons
- Minced chives

STEPS

1. Place your mashed potatoes in a large bowl. Add flour, egg yolks, cheese, salt and pepper and mix well.
2. Set up a breading station. Season the flour with salt and pepper.
3. In a deep pot, add the vegetable oil until there is 2-3 inches of oil. Heat over medium high heat to 350°F.
4. Scoop one small portion of the potato mixture and pass it lightly to coat it in flour. Then coat it in egg wash. Finally, coat it in breadcrumbs. Cook off a sample piece and taste for seasoning. Add more salt and pepper as needed. If the croquette holds its shape, you are ready to portion the rest out. If it falls apart at all, add a little more flour to the mixture.
5. Make small golf ball sized portions, about 1 ounce each. Flatten into a round disk-like shapes. Bread all of the croquettes and place them on a lined sheet tray. At this point, you can refrigerate or even freeze the croquettes for future use. If cooking immediately, drop the croquettes, in batches, in the frying oil, until they are golden brown and hot through.
6. Drain and season with salt. Plate on top of chipotle aioli, top with dollops of avocado lime sour cream, bacon and chives.

FEBRUARY Potato and Speck Pizza



INGREDIENTS

- 1 Pizza Dough ball
- 3 tbsp. Bechamel
- 2 oz. Idaho® Russet potatoes- thinly sliced and cooked
- ½ oz. Cooked Leeks
- 2 oz. Mozzarella Cheese
- 1 oz. soft wash rind cheese like Brie, or Green Hill cheese
- Pork Jowl, Cured, thinly sliced
- 1 Fried Egg (optional)
- Grated Pecorino Cheese, to garnish
- Chili Flake, to taste
- Chives, thinly sliced
- Black Pepper, to taste

STEPS

1. Shape dough ball and spread with Bechamel sauce.
2. Add cooked potatoes and leeks, mozzarella, Green Hill or Brie like cheese. and pork jowl on top.
3. Prepare one egg; add olive oil to a small skillet and heat over medium high heat, crack egg into skillet, season with Maldon salt. Fry until just crispy around the edges. You want this egg to be sunny side up.
4. Fire pizza in the oven set as hot as you can get it; when ready, slice pizza, then add egg on top. Garnish with pecorino, chili flakes and chives. Season egg with ground black pepper.

MARCH Smoked Kielbasa Gnocchi



INGREDIENTS

- 2 lbs. Steamed & Riced Idaho® Russet potatoes
- 4 tbsp. Butter, divided
- 1 Onion, minced
- 4 Cloves Garlic, minced
- 2 tbsp. Minced Fresh Sage
- ½ cup Drained & Chopped Sun-dried Tomatoes
- 2 cups Mushrooms, chopped
- 3 tbsp. Flour
- 1 tbsp. Tomato Paste
- 2 cups Cream
- 1 cup Parmesan Cheese
- 1 cup Steamed Chopped Kale
- 1.5 lbs. Smoked Kielbasa, cubed
- Salt & Pepper, to taste
- 1 cup Panko

STEPS

1. Boil gnocchi in salted water for 3-4 minutes. Drain and toss with butter.
2. In a saucepan, cook the onions, garlic, sage, sun dried tomatoes, and mushrooms in tbsp. butter. Add flour and tomato paste and cook over medium low for two minutes, stirring frequently. Slowly pour in cream and stir until sauce has thickened.
3. Fold in parmesan, kale, and kielbasa. Season to taste with salt and pepper. Fold gnocchi into sauce.
4. Pour into a buttered casserole dish, top with panko, and bake at 350°F for 15-20 mins or until top is golden brown.

APRIL Confit Potato Quiche



INGREDIENTS

- 1.5 qts. Quiche Custard
- 1 Batch Pie Pastry
- 2 qts. Idaho® Gold potatoes, size C or Creamers, lightly smashed
- ½ cup Shredded Gruyère cheese
- Grated parmesan
- Chopped chives

STEPS

1. Divide dough into two pieces. Let the dough sit at room temperature for at least ten minutes before rolling.
2. Roll each piece evenly to approximately a quarter of an inch thick.
3. Cut out into circles large enough to fill your individual quiche shells.
4. Weight dough down with plastic wrap and fill crevice with either pie weights, dried uncooked rice, or uncooked beans (Fill to the top to keep shape while blind baking).
5. Bake in preheated 350°F oven until dough is opaque.
6. Fill quiche shell with smashed poached potatoes approximately per shell dependent on size of quiche shell and size of potatoes.
7. Add Gruyère cheese. Fill with quiche custard to the top.
8. Sprinkle with a nice coating of parmesan on top and chopped chives.
9. Bake in 350°F oven 30 to 45 minutes until quiche custard is set.

MAY Churros De Patatas Bravas



INGREDIENTS

- 3 lbs. of peeled and diced Idaho® potatoes

FOR SAUCE

- 1000 grams Water
- 104 grams Whole Milk
- 500 grams Butter
- 3 tsp. La Baleine Fine Sea Salt
- 552 grams Organic All-Purpose Flour
- 7 extra-large Organic Brown Eggs
- 2 boiled, peeled and mashed Idaho® Yukon Gold potatoes
- Garlic Aioli
- Salsa Brava or Spicy Tomato Sauce

STEPS

1. Combine water, milk, butter, and salt in medium saucepan. Set over medium heat to boil.
2. When boiling, add flour all at once, keep heating while stirring for an extra 1-2 minutes to create a dough.
3. Pour mixture from saucepan to mixer bowl. Add mashed potatoes. Mix on low and allow steam to release from mixture. Mix for about 1 minute.
4. Once mixture is cooled a bit, add eggs one at a time. Let eggs fully integrate before adding the next egg. Once all the eggs are mixed into the batter, decant mixture into smaller container to cool.
5. Once mixture is cool, transfer into a piping bag fitted with a large star tip.
6. Prepare a lined and oiled sheet pan. Pipe mixture in a straight line to create churro. You can make them as small or as large as you like. Note that the longer the churro, the more difficult it will be to fry evenly without breaking.
7. Freeze Churros.
8. Heat deep fryer to 360°F. Drop churros one by one in the basket and fry until golden brown.
9. Serve with garlic aioli and salsa brava and enjoy!

JUNE Wagyu Steak Tartare



INGREDIENTS

- 5 oz. Wagyu Beef Eye Round, small dice
- 1 ½ tbsp. High Quality Extra Virgin Olive Oil
- 1 tsp. Salt + more to taste
- 1 tsp. Freshly Cracked Black Pepper + more to taste
- 1 ½ tsp. Lemon Juice
- ½ tsp. Lemon Zest
- 1 tbsp. Minced Shallots
- 1 tbsp. Thinly Sliced Chives
- 1 tsp. Black Mustard
- Idaho® Crispy Fingerling potatoes
- Ruby Streak Mustard Greens
- Gouda Frico
- Fresh Horseradish

STEPS

1. Mix the beef with the EVOO, salt, pepper, lemon juice and zest, shallots, chives, and black mustard. Add more lemon juice, salt and pepper to taste.
2. Place the beef onto a plate in the center. Garnish with crispy potatoes first. Then place ruby streak mustard greens on top of the potatoes. Place the Gouda Frico on top of the mustard greens and then grate a generous amount of fresh horseradish on top of everything.

JULY

New Potatoes with Mushroom Puree, Broccoli, Beef Fat and Cured Egg Yolk



INGREDIENTS

- 2 Egg Yolks
- ½ cup Sugar, divided
- ¼ cup Salt
- 1.5 lbs. Beef Fat Scraps
- 1 cup Rendered Beef Fat
- 16 Idaho® Yellow Potatoes, size C or Creamers
- ½ cup Butter
- ¼ cup Milk Powder
- 1-2 heads of Broccoli
- ¼ cup Rice Vinegar
- 8 oz. Cremini Mushroom
- 1 tbsp. Oil
- ½ Shallot
- 1 tbsp. Truffle Oil
- Garnish with 1 tsp. Gochugaru
- Garnish ¼ cup Crispy Beef Fat

STEPS

1. Cure the egg yolks in ¼ cup sugar and ¼ cup salt in a small container and let it sit in refrigerator for at least 2 days. Once hardened, take yolks out of the mixture. Dehydrate for 6 hours at 135oF.
2. Take beef fat scraps and cut into chunks. Transfer to a large pot and cover with water and boil/simmer. Simmer for 8 hours while continuing to add water. Strain liquid into a container and refrigerate. The beef fat will rise to the top and solidify.
3. Chop up leftover beef chunks into small bits and sauté in a pan until crispy. Drain and reserve crispy beef fat crumble for garnish.
4. Melt 1 cup of the beef fat and vacuum seal the baby potatoes with it. Sous vide at 194oF or submerged under simmering water for one hour or until cooked through. Cool down and reserve a tablespoon of the beef fat.
5. Melt ½ cup of butter until it starts to brown. Add a pinch of salt and the milk powder and stir until the powder turns a nice golden brown. Drain on paper towels.
6. With scissors, cut the tops off the broccoli florets. Reserve half.
7. Fry the other half in a tablespoon of butter until browned and crispy then drain on a paper towel.
8. Take the stalk and dice into 3/16" cubes. Combine ¼ cup sugar, ¼ rice vinegar, ¼ cup of water and a pinch of salt and heat until sugar is dissolved. Pour over the broccoli cubes and let sit.
9. Sauté mushrooms with tablespoon of oil. Thinly slice half a shallot and add once the mushrooms start to brown. Cook for 1-2 mins then blend with truffle oil until smooth and season.

AUGUST

Potato Knish with Apples



DOUGHNUT INGREDIENTS

- 2 lbs. Idaho® Yukon Gold potatoes, peeled cut into 1-inch dice or 1" thick slices
- 8 cups Cold Water
- 3 tbsp. Kosher Salt
- 2 tbsp. Rose Petals
- 4 tbsp. Olive Oil
- 2 tbsp. Sesame Seeds, lightly toasted
- 5 lbs. Laminated Dough like Himalayan Paratha or Puff Pastry
- 8 Eggs
- 1 cup Water

STEPS

1. Place the potatoes, cold water and kosher salt in a large pot and set on medium heat. Cook until the potatoes are tender at a slow rolling boil. Once cooked, drain the potatoes and use a potato ricer to finely mash them. While still warm but not hot, add the rose petals, sesame seeds and olive oil. Mix gently with a spatula. Let cool to room temperature.
2. Using a 1.5 oz ice cream scoop, portion out the potatoes onto a sheet pan or large plate. Refrigerate until needed. Remove the laminated dough from the freezer and let it soften a bit.
3. Place a potato portion in the middle of the dough. Using a small paring knife cut eight evenly spaced lines in the dough from the exterior of the potato out to the edge of the dough (like little rays coming off the sun). Enclose the potato in the dough. Gently turn over the knish and use your thumb to press together the dough and ensure it is sealed and freeze overnight.
4. Coat in egg wash and bake in 400°F convection for 15 minutes, rewash with egg wash, and bake 15 minutes more. Serve with apple sauce, mustard, apple butter or a salad of shaved apples and frisée.

SEPTEMBER

Huevos Bulla



INGREDIENTS

- 1 cup Idaho® Fingerling potato chips
- ½ cup Idaho® Russet potato foam
- 2 Whole Eggs, fried in olive oil till crispy on the edges
- Pinch Kosher Salt
- 3 slices of Crispy Serrano Ham
- 1 tsp. Truffle Oil

INGREDIENTS FOR POTATO FOAM

- 200 grams Idaho® Russet potatoes, peeled and cubed
- 75 ml Milk
- 75 ml Cream
- 150 grams Gutter
- Salt

STEPS

1. Fry thin slices of Idaho® Fingerling potatoes in neutral oil at 275°F until light golden brown, then drain and season with salt. Set aside.
2. Boil Russet Potatoes in salted water, strain reserving 35 ml of the potato water, and put through a ricer.
3. Mix riced potatoes with hot milk and cream, potato water, and butter and season to taste with salt.
4. Pass through a chinois strainer. Pour into iSi foam whipper, shake 14-16 times, and set aside in a warm water bath until service.
5. Pan fry or oven roast serrano ham until crispy.
6. Fry the two eggs sunny side up in a generous amount of olive oil until browned and lacy crispy on the edges, with a liquid yolk.
7. Make a bed of crispy Idaho® potato chips, top with creamy potato foam, crispy Spanish style deep-fried eggs, serrano ham and truffle oil.

OCTOBER

Duck Confit Gnocchi



INGREDIENTS

- 2 lbs. Idaho® Russet potatoes, boiled and riced
- 1 Egg
- 1 Egg Yolk
- ¾ tsp. Salt
- Zest of Lemon
- 1 cup All-purpose Flour
- Shallot
- Whole Butter
- 2 oz. White Wine
- ½ cup Chicken Stock
- Duck Confit
- Mustard Frills
- Grana Padano

STEPS

1. Put the potatoes onto a floured, flat workspace and create a well. Crack egg into well and add other ingredients. Scramble eggs in the well, while incorporating other ingredients. Partially incorporate potatoes.
2. Sprinkle ¾ cup flour on top. Switch to a bench scraper and fold into a homogenous mass. Use bench flour as needed. Do not overwork.
3. Quarter the dough and roll into dowels with a ¾ inch diameter. In a wide pan with 8 in. of simmering water, cut ¾ inch" pieces of dough from cutting board directly into the water using the bench scraper. When the gnocchi rise, continue cooking for one minute. Remove with a spider; drain and dress with a little olive oil. Refrigerate.
4. Sauté shallot in a little butter until golden. Season with salt, pepper.
5. Deglaze with white wine.
6. Add good chicken stock. Bring to a simmer and add gnocchi and a little duck confit.
7. Heat. Finish with a little whole butter to make a sauce. Remove pan from heat, add frills, toss and plate. Shave Grana Padano over the top. Don't overcook the frills. They provide a necessary counterpoint to the decadence of the dish.

NOVEMBER

Amish Potato Cinnamon Roll



INGREDIENTS

- 2 packages Yeast
- ¾ cup Warm Water
- ½ cup Butter
- 1 cup Sour Cream
- 1 tsp. Salt
- 1 cup Idaho® Russet mashed potatoes
- ½ cup Sugar
- 1 Egg
- 5 ½ cups All-Purpose Flour
- 2-4 tbsp. Melted Butter
- 1 cup Brown Sugar
- Cinnamon

STEPS

1. Dissolve yeast in warm water. Let rest until bubbly.
2. Melt butter over low heat. Turn off heat and add sour cream, salt, mashed potatoes, sugar. Stir together, then pour into the bowl of a stand mixer. With dough hook attachment, on low speed, mix. Add egg and 2 cups of flour. When mixture is fairly smooth, slowly add the remaining flour, about 2 to 2 ½ cups until dough pulls away from sides of bowl and mixture is soft, but not tacky.
3. Turn dough onto floured counter and knead for a few minutes. Put into a bowl and cover with a cloth. Let rise in a warm place until dough has doubled in size, approximately 1 hour. Punch down the dough, remove from bowl onto floured counter.
4. Roll dough into a 12x18-inch rectangle, brush with melted butter. Cover with 1 cup brown sugar, then sprinkle cinnamon liberally over the sugar. Roll into a tight jelly roll shape.
5. Slice roll into 12 pieces and place into a buttered (removed space between one and buttered) 12 x 9-inch ovenproof pan or divide between two 9-inch. Let rise for about ½ hour.
6. Bake at 345°F (325°F convection) for about 25 - 30 minutes uncovered until lightly browned.
7. Cool slightly, then cover with Boiled Maple Frosting.

DECEMBER

SRG Potato Pancake



INGREDIENTS

- 2 large Idaho® Russet potatoes, peeled
- ½ large White Onion
- ½ tsp. White Pepper
- ¼ cup All-Purpose Flour
- 3 tsp. Lemon Juice
- Clarified Butter or Oil
- Crème Fraiche or Sour Cream
- Smoked Salmon
- Minced chives

STEPS

1. Grate the potatoes and onion on a large hole box grater. Combine, then add salt and pepper. Squeeze potato mixture with hands to remove all excess starch and moisture. Add flour and lemon juice. Mix well by hand.
2. Heat 2 oz. clarified butter or oil to an 8-in. sauté pan then add a tennis ball size mound of potato pancake mixture to the pan. Spread out by hand to form a round 8 in. shape. Cook over high heat until golden brown. Flip using a spatula and cook on the other side for another 4-5 minutes or until toasted brown in color.
3. Season with salt and pepper, top with crème fraiche or sour cream and smoked salmon, cut into wedges and garnish with minced chives.



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About Idaho® Potatoes

Idaho farmers grow more than 13 billion pounds of potatoes each year — not only our legendary russets, but also red, yellow and fingerling varieties. Warm days and cool nights, combined with plenty of mountain-fed irrigation water and rich volcanic soil, produce the unique texture, taste and dependable performance chefs have come to expect. Order Idaho® Potatoes year-round.

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