Idaho Potato 2024 chef's calendar

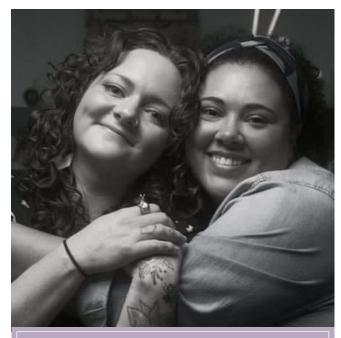




JANUARY Carrie Schleiffer Croquettes



FEBRUARY Dan Latham Potato and Speck Pizza



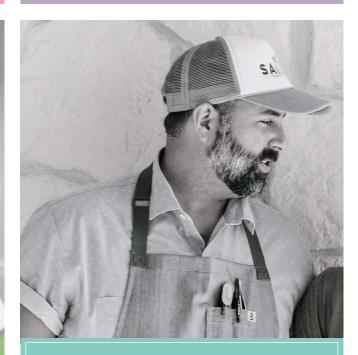
максн Eve Studnicka & Alexis Thomas Smoked Kielbasa Gnocchi



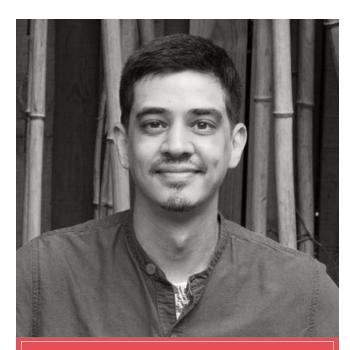
APRIL Mindy Segal Confit Potato Quiche



MAY Teresa Motaño Churros De Patatas Bravas



јине Joe Kindred Wagyu Steak Tartare







Jeff Potter New Potatoes with Mushroom Puree, Broccoli, Beef Fat and Cured Egg Yolk AUGUST Zach Engel Potato Knish with Apples

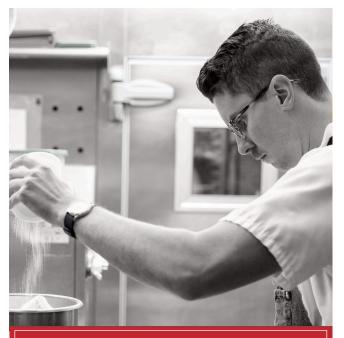
september Jaime A Torres Huevos Bulla



остовея 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

			Ja	nuary			
SUN	MON	TUE	WED	THURS	FRI	SAT	January 21-23 Las Vegas, NV
31	1	2	3	4	5	6	Winter Fancy Food Show
New Year's Eve	New Year's Day						January 23-25 Myrtle Beach, S Hotel, Motel & Restaurant Supply Show
7	8	9	10	11	12	13	of the Southeast

14 15 16 17 18 19 20

	Martin Luther King Jr. Day					
21	22	23	24	25	26	27
28	29	30	31	1	2	3
20	2)	50	51	1		5



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 MON FRI SAT February is **National Potato** 3 28 29 30 31 1 2 Lover's Month February 4-5 | Boston, MA **New England** Food Show Groundhog Day 4 5 7 8 9 10 6 February 12-15 | Austin, TX Catersource February 17-20 | Phoenix, AZ

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International Franchise Association Convention



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Meet Chef Latham

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

March FRI MON SAT March 2-5 | Charlotte, NC **Hospitality Training** 2 28 29 1 Competencies Conference March 3-5 | New York, NY International Restaurant & Foodservice Show of 9 3 4 5 7 8 6 New York March 3-5 | Kansas City, MO **Chain Operators** Exchange (COEX)

10	11	12	13	14	15	16	March 19-21 Las Vegas, NV





Meet Chef Studnicka & Chef Thoma

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.



			ŀ	April			
SUN	MON	TUE	WED	THURS	FRI	SAT	April 14-17 Phoenix, AZ
31	1	2	3	4	5	6	Restaurant Leadership Conference
	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



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.



			ľ	May			
SUN	MON	TUE	WED	THURS	FRI	SAT	May 6-9 Rosemont, IL
28	29	30	1	2	3	4	United Fresh Food Safety Summit Conference & Expo
5	6	7	8	9	10	11	May 18-21 Chicago, IL National Restaurant As- sociation (NRA)
Cinco de Mayo							May 30- June 1 New York, NY International Franchise Expo



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Meet Chef Montaño

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Teresa Montaño 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 o paella and tapas culture Michelin rated. Otoño, remains a well-loved neighborhood apas 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 ives in her heart and travel journals.



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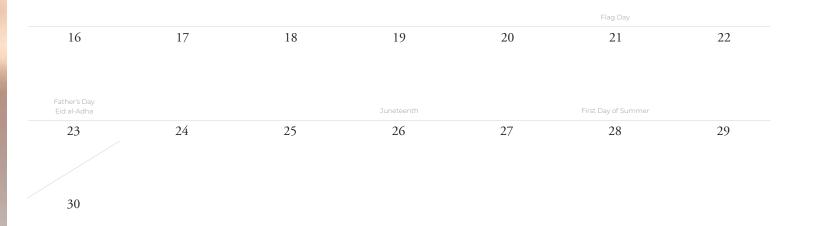
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]	June			
SUN	MON	TUE	WED	THURS	FRI	SAT	June 21-23 Charleston, SC
26	27	28	29	30	31	1	Center for the Advancement of Foodservice Education (CAFE) Annual Leadership Conference
2	3	4	5	6	7	8	June 23-25 New York, NY Summer Fancy Food Show
							June 24-27 Charlotte, NC

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Hospitality Industry Technology Exposition and Conference (HITEC)



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Meet Chef Kindred

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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	July 13-15 San Antonio, TX
30	1	2	3	4	5	6	Texas Restaurant Association Marketplace
				Independence Day			July 14-16 Boston, MA School Nutrition Association (SNA) National Conference
7	8	9	10	11	12	13	National conference
					National French Exp Day		July 14-17 Phoenix, AZ American Culinary Federation (ACF) National Convention & Show

 National French Fry Day

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 July 14-17 | Chicago, IL

Institute of Food Technologists Annual Meeting & Food Expo

			Ashura				July 17-20 Louisville, KY
21	22	23	24	25	26	27	NACUFS National Conference
							July 25-26 Monterey, CA International Fresh Produce Association Foodservice Conference
28	29	30	31	1	2	3	Poouservice comercine



Meet Chef Potter

eff 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.





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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.





15	16	17	10	10	20	21
1)	10	1/	10	19	20	Δ1





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.



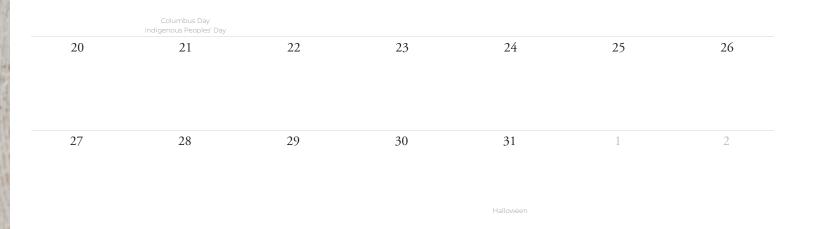
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October

sun 29	мон 30	TUE 1	WED	THURS	FRI 4	SAT 5	October 9-11 Nashville, TN CREATE: The Future of Foodservice
				Rosh Hashanah			October 17-19 Atlanta, GA International Fresh Produce Association
6	7	8	9	10	11	12	Fresh Summit Convention & Expo
						Yom Kippur	

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Meet Chef Johnson

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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.



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November

sun 27	MON 28	тие 29	WED 30	THURS 31	FRI	SAT 2	November 6-7 Orlando, FL Florida Restaurant & Lodging Show
2		F	(7	Diwali	9	
3	4	5	6	/	8	9	
Daylight Saving Time End		Election Day					

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	Veterans Day					
17	18	19	20	21	22	23
24	25	26	27	28	29	30
				Thanksgiving		
				inanksgiving		

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Meet Chef Gingerich & Chef Gingerich We are a Mother/Daughter bakery celebrating family recipes and homestyle baking.



December MON FRI SAT 4 2 5 6 7 1 3 8 9 10 11 12 13 14

15	16	17	18	19	20	21







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 BreadcrumbsChipotle 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.
- 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.

<mark>ғевгиагу</mark> Potato and Speck Pizza

INGREDIENTS

• 1 Pizza Dough ball

• 3 tbsp. Bechamel

¹/₂ oz. Cooked Leeks
2 oz. Mozzarella Cheese

• 1 Fried Egg (optional)

• Chili Flake, to taste

· Chives, thinly sliced

STEPS

Black Pepper, to taste

to be sunny side up.

• Pork Jowl, Cured, thinly sliced

• Grated Pecorino Cheese, to garnish

like cheese. and pork jowl on top.

• 2 oz. Idaho® Russet potatoes- thinly sliced and cooked

• 1 oz. soft wash rind cheese like Brie, or Green Hill cheese

1. Shape dough ball and spread with Bechamel sauce.

2. Add cooked potatoes and leeks, mozzarella, Green Hill or Brie

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

slice pizza, then add egg on top. Garnish with pecorino, chili

4. Fire pizza in the oven set as hot as you can get it; when ready,

flakes and chives. Season egg with ground black pepper.



мавсн Smoked Kielbasa Gnocchi

INGREDIENTS

- 2 lbs. Steamed & Riced Idaho® Russet potatoes
- 4 tbsp. Butter, divided
- 10nion, minced
- 4 Cloves Garlic, minced2 tbsp. Minced Fresh Sage
- ⅓ 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

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
- 352 grams organic An-Purpose Flor
 7 extra-large Organic Brown Eggs
- 2 boiled, peeled and mashed Idaho[®] Yukon Gold potatoes
- Garlic Aioli
- Salsa Brava or Spicy Tomato Sauce



טאפ Wagyu Steak Tartai



INGREDIENTS

- 5 oz. Wagyu Beef Eye Round, small dice
- 1¹/₂ 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

STE



- 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.

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!

SIEPS

- 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.

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
- 1tbsp. 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 1350F.
- 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 I cup of the beef fat and vacuum seal the baby potatoes with it. Sous vide at 1940F or submerged under simmering water for one hour or until cooked through. Cool down and reserve a tablespoon of the beef fat.
- Melt ¹/₂ 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 toasted5 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.

<mark>september</mark> Huevos Bulla



INGREDIENTS

- 1 cup Idaho® Fingerling potato chips
- ¹/₂ 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.

остовея Duck Confit Gnocchi



INGREDIENTS

• 2 lbs. Idaho® Russet potatoes, boiled and riced

- 1Egg
- 1 Egg Yolk
- ¾ tsp. Salt
- Zest of Lemon
- 1 cup All-purpose Flour
- Shallot
- Whole Butter
- 2 oz. White Wine
 ¹/₂ cup Chicken Stock
- ¹/₂ cup Chicken Stock
 Duck Confit
- Mustard Frills
- Grana Padano

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
- 1Egg
- 5 1/2 cups All-Purpose Flour
- 2-4 tbsp. Melted Butter
- 1 cup Brown SugarCinnamon
- STEPS

DECEMBER SRG Potato Pancake



INGREDIENTS

1⁄2 large White Onion

• ¼ cup All-Purpose Flour

• 1/2 tsp. White Pepper

Clarified Butter or OilCrème Fraiche or Sour Cream

• 3 tsp. Lemon Juice

Smoked Salmon

Minced chives

STEPS

• 2 large Idaho® Russet potatoes, peeled

SIEPS

- 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.
- 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 ³/₄ inch diameter. In a wide pan with 8 in. of simmering water, cut ³/₄ 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.

- 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 ¹/₂ 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 I 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.

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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.

1. Grate the potatoes and onion on a large hole box grater. Com-

bine, then add salt and pepper. Squeeze potato mixture with hands to remove all excess starch and moisture. Add flour and

3. Season with salt and pepper, top with crème fraiche or sour cream and smoked salmon, cut into wedges and garnish with minced chives.



IdahoPotato.com

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.

Contact

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Photography: Chris Cassidy Photography