



# Fingerling Potato Dip

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Start to Finish Time: 40 minutes

Preparation Time: 15 minutes

Cooking Time: 25 minutes

Categories: Appetizers

Servings: 12

Source: Inspired by Ina Garten

Description: Interesting potato appetizer using fingerling potatoes.

## Ingredients - For The Potatoes

2 1/2 lbs Fingerling Potatoes, unpeeled  
Sea Salt

## Ingredients - For The Dipping Sauce

1 slice Texas Toast Bread, crust removed  
3 T White Wine Vinegar  
6 lg cloves Spanish Rojo Garlic, chopped  
2 jumbo Egg Yolks, room temperature  
1/2 t Lemon Zest  
3 T fresh Lemon Juice  
3/4 t Saffron Threads  
Sea Salt, medium grain freshly ground  
Tellicherry Black Pepper  
1 1/2 c Bertoli Olive Oil  
Fresh Chives, chopped

## Directions -

Rinse the potatoes and put them in a large saucepan. Cover them with cold water, add 1 tablespoon of salt, and bring to a boil. Simmer uncovered for 15 to 20 minutes, until they are just tender. Drain the potatoes in a colander and place a kitchen towel on top, allowing them to steam for 5 to 10 minutes. Allow to cool. Can be made ahead.

## Directions - For The Dip -

Tear the slice of bread into pieces and place in a bowl. Pour the vinegar over the bread, and set aside for 5 minutes.

Place the garlic cloves, egg yolks, zest, juice, saffron, 1 1/2 teaspoons salt and 1/2 teaspoon pepper in the bowl of a food processor fitted with a steel blade. Add the bread, and puree into a paste. With the processor running, slowly pour the oil into the bowl through the feed tube and process until it is the consistency of thick sour cream. Place in a serving bowl. Keep chilled on ice.

Slice the potatoes in half and place them on a serving plate. Sprinkle with Sea Salt and fresh ground Tellicherry Pepper, and decorate with the chopped chives. Serve with the aioli.