



WORLD'S BEST POTATOES



Potatoes[®]
USA

CREATE THE BEST GLOBAL DISH USING U.S. POTATOES



Almost all of the world's cultures have a collection of dishes that use potatoes. U.S. potatoes, in particular, are the gold standard potato sought by chefs from around the globe. For the most discerning chefs it comes down to selecting the very best ingredients, this leads to the creation of some iconic dishes their customers crave. U.S. potatoes provide the versatility, superior quality, fantastic nutrition, and trusted grade standards that ensure your culinary creations will be a cut above the rest. This collection of recipes from around the world are meant to inspire new ideas and menu creativity. U.S. potatoes are easy to use, and they are a consistent product which leads to reduced labor and well formulated recipes that work every time. From fresh, to frozen, to dehydrated, with U.S. potatoes the possibilities are endless.



Chef RJ Harvey





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USA Cheesy Hash Brown Casserole

SERVINGS: 12



INGREDIENT

1 kg	American Frozen Potato Shreds
1 kg	American Frozen Potato Tater Tots
1/2 cup	Unsalted Butter, Melted
3 cups	Chicken Velouté (Recipe Below), Cooled
1/2 cup	Heavy Cream
475 ml	Sour Cream
1 cup	Yellow Onion, Peeled, Chopped Fine
2 cups	Cheddar Cheese, Grated
1 tsp	Kosher Salt or Sea Salt
1/4 tsp	Black Pepper, Freshly Ground
1/4 cup	Chives, Freshly Chopped

METHODS

STEP 1

Preheat the oven to 177°C or 350°F.

STEP 2

Spray a 11x14 inches baking dish with non-stick cooking spray or coat the pan with unsalted butter.

STEP 3

Mix the American Frozen Potato Shreds with the melted butter, chicken velouté, heavy cream, sour cream, yellow onions, Cheddar cheese, salt and pepper. Place the mixture into the prepared dish.

STEP 4

Top with the American Frozen Potato Tater Tots. They should be arranged in one oven layer on top of the American Frozen Potato Shreds.

STEP 5

Bake the casserole for 45 minutes to an hour, until internal temperature is 73°C or 165°F and the potatoes are golden brown and crispy. Garnish the casserole with the chives, and allow to cool slightly (3-5 minutes) before serving.

CHICKEN VELOUTÉ OR CHICKEN GRAVY RECIPES

SERVINGS: 3 CUPS

6 cups	Chicken Stock
28 g	Butter
28g	All Purpose Flour
1 Sprig	Thyme

STEP 1

Reduce the chicken stock over medium high heat for 30-35 minutes or until the volume is reduced by half.

STEP 2

In a separate pan heat the butter over medium heat until it is melted. Stir in the flour and cook for 2-3 minutes, making sure you stir constantly.

STEP 3

Whisk in the reduce chicken stock and add the thyme. Cook for 5-7 minutes or until the sauce is thickened.

CHINA XO Fries

SERVINGS: 8

INGREDIENT

FOR XO SAUCE

SERVING: 4 CUPS

140 g	Dried Shrimp
140 g	Dried Scallops
10	Garlic Cloves
3	Large Shallots, peeled and quartered
1	Ginger, 3-inch piece, peeled
3	Fresh Thai Red Chilies
2 cups	Peanut Oil (Vegetable Oil can be subbed)
85 g	Dry Aged Ham (Prosciutto, Speck, Country Ham, or Bacon can be subbed)
½ cup	Shaoxing Wine (Dry Sherry can be subbed)
1-1/2 cups	Chicken Stock
¼ cup	Oyster Sauce
2 tbsp	Soy Sauce
2 tbsp	Brown Sugar
2	Star Anise

FOR THE FRIES

1 kg	American Frozen Potato Wedges
1 tbsp	Sesame Oil
½ cup	XO Sauce
½ tbsp	Potato Starch
½ cup	Chicken Stock
2 tbsp	Chili-Garlic Sauce
1 tbsp	Soy Sauce
½ cup	Green Onions, Chopped
2 tbsp	Sesame Seeds



METHODS

STEP 1

Place shrimp and scallops in separate medium microwave-safe bowls and cover with at least 2 inches of boiling water. Set aside to soak for a minimum of 1 hour or up to 2 hours. (Alternatively, you can soak the shrimp and scallops in cold water overnight in the refrigerator.)

STEP 2

Drain shrimp completely. Drain scallops, leaving 2 tablespoons (30ml) soaking water along with the scallops in the bowl. Cover bowl with a microwave-safe plate and microwave on high heat until scallops are tender and easily break apart when pinched between your fingers, about 3 minutes.

STEP 3

Drain scallops of remaining liquid and transfer them to the bowl of a food processor. Pulse scallops 7 times, until just broken into thin strands, then transfer back to their original bowl. Add shrimp to food processor and pulse 10 times, until coarsely chopped. Transfer shrimp back to their original bowl. Finally, combine garlic, shallots, ginger, and Thai chilies in food processor bowl and pulse 12 to 15 times, until finely chopped but not puréed. Set mixture aside.

STEP 4

In a large Dutch oven, heat vegetable oil over medium-high heat until shimmering. Add ham and cook, stirring frequently with a heat-resistant spatula or wooden spoon, until ham is crisp, 3 to 5 minutes.

STEP 5

Add scallops to pot and continue to cook, stirring frequently to separate strands, until scallops are lightly golden, 3 to 5 minutes. Add shrimp and continue to cook, stirring frequently, until seafood is a deep golden color, 7 to 10 minutes. The oil in the pot will be very bubbly during this stage, making it difficult to see what is going on in the bottom of the pot, so you will need to occasionally use your spatula or a slotted spoon to pick a spoonful of the mixture up out of the oil to check its color.

STEP 6

Add vegetable mixture to pot and continue to cook, stirring frequently, until vegetables are golden brown and fond begins to form at the bottom of the pot, 8 to 10 minutes. Add ground dried chilies and cook until aromatic, about 30 seconds. Deglaze with Shaoxing wine, scraping up any brown bits stuck to the pot.

STEP 7

Stir in chicken broth, oyster sauce, soy sauce, brown sugar, and star anise and continue to cook at a rapid simmer until mixture is thickened and most of the liquid has been absorbed into the sauce, leaving a thin layer of bubbling oil on the surface of the pot, 12 to 15 minutes. Remove from heat. Once XO sauce has cooled, divide into jars and store in the refrigerator for up to 1 month. Bring to room temperature before using.

STEP 8

Heat a fryer to 180°C or 375°F, fry the American Frozen Potato Wedges until they are golden and fully cooked about 4-5 minutes. Keep warm while heating the sauce.

STEP 9

In a large sauté pan, heat the sesame oil over medium high heat and add the XO sauce. Combine the potato starch with the chicken stock and add to the pan, whisking until the XO is well mixed with the chicken stock and the mixture is slightly thick. Remove from the heat and add the chili garlic sauce and the soy sauce.

STEP 10

Toss the crispy fries in the XO flavored sauce and garnish with the green onions and the sesame seeds.

THAILAND

Green Curry Chicken with Waffle Fries

SERVINGS: 3-4



INGREDIENT

20 pieces	American Frozen Potato Basket Weave Cuts
200 g	Chicken
2 cups	Coconut Milk
3 tbsp	Green Curry Paste
1 tbsp	Palm Sugar
2 tbsp	Fish Sauce
3 pieces	Apple Eggplants
10	Thai Basil Leaves
2	Kaffir Lime Leaves, Thinly Sliced
1	Red Finger Pepper, Thinly Sliced
Fish Sauce to taste	

METHODS

STEP 1

For the curry, in a small saucepan, heat 1 cup of coconut milk and stir in green curry paste.

STEP 2

Cook together for 5 minutes, then add palm sugar, fish sauce, apple eggplants, Thai basil leaves, kaffir lime leaves, thinly sliced red finger pepper, add the remaining coconut milk and chicken. Bring to boil.

STEP 3

Fry the American Frozen Potato Basket Weave Cuts in 177°C or 375°F for 5-7 minutes. And serve together with the prepared green curry



JAPAN

Okonomiyaki Fries

SERVINGS: 6



METHODS

STEP 1
Heat the sesame oil in a pan over medium heat, add the cabbage and cook until the cabbage is tender about 5-7 minutes. Season with salt and freshly ground black pepper. Remove from the heat and stir in the sesame seeds. Keep warm until ready to use.

STEP 2
Preheat a fryer with peanut oil to 180°C or 375°F. When the oil is hot add the American Frozen Potatoes, this may have to be done in batches depending on the size of your fryer. (Conversely this can also be done in an air fryer or a convection oven without having to use the oil). Fry the American Frozen Potatoes for 7-8 minutes or until they are golden brown and crispy. Drain them well, place into a bowl and season with kosher salt and Furikake to taste.

STEP 3
To plate up the dish, arrange the hot American Crinkle Cut Fries on a serving platter or individual dishes. Place the hot sesame cabbage on top and drizzle the top of the fries generously with the Takoyaki Sauce/Eel Sauce. Then in the opposite direction, drizzle the top of the fries with the Japanese mayonnaise. Garnish the top with the Bonito Flakes and Green Onions. Serve immediately.

INGREDIENT

FOR THE SESAME CABBAGE

- 2 tbsp Sesame Oil
- 6 cups Napa Cabbage, Thinly Sliced
- 2 tsp Kosher Salt
- 1 tsp Black Pepper, Freshly Ground
- 2 tbsp Black Sesame Seeds

FOR THE FRIES

- 1 kg American Frozen Potato Crinkle Cuts
- As Needed Peanut Oil (any neutral oil can be subbed)
- As Needed Kosher Salt
- As Needed Furikake Seasoning

FOR GARNISH

- 1 cup Japanese Mayonnaise (Kewpie, Kenko, etc.)
- 1 cup Takoyaki Sauce or Eel Sauce
- 1 cup Bonito Flakes (Katsuobushi)
- 1 cup Green Onions, Sliced Thin



MOROCCO

Maakouda Crispy Potato Pancakes



METHODS

STEP 1

If there is any excess water on the Frozen Potatoes, place them in cheese cloth and strain very well before proceeding.

STEP 2

Melt the butter in a small pan over medium heat and add the onions. Cook the onions for 2-3 minutes or until they are translucent. Add the chopped garlic, and cook for another 1 to 2 minutes, stirring constantly. Remove from the heat and add to the frozen potatoes.

STEP 3

To the potato and cooked onions mixture, add the cumin, salt, pepper, turmeric, and cilantro.

STEP 4

Add in enough egg, to bind the potatoes, but not o much that there is excess egg in the bottom of the bowl.

STEP 5

Shape the potato mixture into the 3-inch cakes.
*Using wet hands makes the cakes easier to form.

STEP 6

To make the Harissa; place the red bell pepper on a hot grill or under a hot broiler. Turn the pepper occasionally, until all the sides are cooked and slightly charred. Transfer the pepper to a bowl and cover with plastic wrap and allow the pepper to cool. Once cool remove the charred skin and the seeds/stem and set the cooked pepper aside.

STEP 7

Toast the spices in a 177°C or 350°F oven for 1-2 minutes, transfer the toasted spices to a mortar and pestle, and grind them to a fine powder.

STEP 8

Heat the olive oil in a frying pan over medium heat, add the onion, garlic, and red pepper flakes. Cook for 5-7 minutes, or until the peppers take on a dark smoky color. Transfer the sauce to a blender, add the ground toasted and blend till smooth.

STEP 9

For the yogurt sauce; combine the yogurt, cucumber, lemon juice, salt, pepper, dill, and mint in a bowl and stir until well mixed. Hold the sauce cold at 40°F until ready to use.

STEP 10

To cook the Maakouda; liberally coat the bottom of a sauté pan with the olive oil and heat over medium-high heat.

STEP 11

When the oil is hot add the potato cakes and cook gently for 5-7 minutes a side until the potatoes are golden brown. Flip the potato pancakes and continue to cook for another 5-7 minutes on the other side.

STEP 12

Remove from the heat and place on a wire rack until all the potato cakes are cooked.

STEP 13

Serve the Maakouda warm with Harissa and the Yogurt Sauce.

INGREDIENT

FOR POTATO PANCAKES

1 kg	American Frozen Potato Shreds, Thawed
1 cup	Yellow Onion, Diced Fine
2 tbsp	Unsalted Butter
3 cloves	Garlic, Chopped Fine
1 ½ tbsp	Kosher Salt or Sea Salt
½ tsp	Freshly Ground Black Pepper
1 tsp	Ground Turmeric
¼ cup	Cilantro, Chopped
2	Large Eggs, Beaten
As Needed	Olive Oil
	Harissa Sauce

FOR YOGURT SAUCE

2 cups	Plain Greek Yogurt, Non-Fat
1 cup	English Cucumbers, Finely Chopped
1 tbsp	Lemon Juice
1 tbsp	Salt
1 tsp	Black Pepper
1 tsp	Dill, Chopped
1 tbsp	Mint, Chopped



S. KOREA

Bulgogi Eggs Benedict with Kimchi and Gochujung Hollandaise

SERVINGS: 24



INGREDIENTS

24 pieces	American Frozen Potato Hash Brown Patties
2 ½ kg	Beef Bulgogi (Recipe below)
6 cups	Cabbage Kimchi (Recipe below)
4 dozen	Eggs, Poached
24	Baby Bok Choy, Steamed/ Sliced in Half Length-Wise
5-6 cups	Gochujang Hollandaise (Recipe Below)
As Needed	Leek or Chive Blossoms (or Green Onion)

TO PLATE

Fry the American Frozen Potato Hash Brown Patties in 177°C or 375°F oil for 5-7 minutes until they are crispy and place down on a plate. Top each potato patties with 50 grams of the hot bulgogi followed by 25 grams of prepared kimchi and a poached egg on top of the kimchi and bulgogi. Place two small heads of steamed Bok Choy on the plate next to the benedict and drizzle the top of the eggs with the Hollandaise sauce, about 30-40 grams each or to taste. Garnish with leek or chive blossoms, and serve right away.



FOR CABBAGE KIMCHI

1	Cabbage
¼ cup	Kosher Salt or Sea Salt
1 tbsp	Grated Garlic
1 tsp	Grated Peeled Fresh Ginger
1 tsp	Granulated Sugar
2 tbsp	Fish Sauce or Salted Shrimp Paste
1-5 tbsp	Korean Red Pepper Flakes (Gochugaru)
30 g	Korean Radish or Daikon Radish, Peeled and Cut into Matchsticks
4	Medium Scallions, Trimmed and Cut into 1-inch Pieces

STEP 1
Cut the cabbage lengthwise through the stem into quarters. Cut the cores from each piece. Cut each quarter crosswise into 2-inch-wide strips.

STEP 2
Place the cabbage in a large bowl and sprinkle with the salt. Using your hands, massage the salt into the cabbage until it starts to soften a bit. Add enough water to cover the cabbage. Put a plate on top of the cabbage and weigh it down with something heavy, like a jar or can of beans. Let stand for 1 to 2 hours.

STEP 3
Rinse the cabbage under cold water 3 times. Set aside to drain in a colander for 15 to 20 minutes. Meanwhile, make the spice paste.

STEP 4
Rinse and dry the bowl you used for salting. Add the garlic, ginger, sugar, and fish sauce, shrimp paste, or water and stir into a smooth paste. Stir in the gochugaru, using 1 tablespoon for mild and up to 5 tablespoons for spicy (3-1/2 tablespoons is a good medium heat); set aside until the cabbage is ready.

STEP 5
Gently squeeze any remaining water from the cabbage and add it to the spice paste. Add the radish and scallions.

STEP 6
Using your hands, gently work the paste into the vegetables until they are thoroughly coated. The gloves are optional here but highly recommended to protect your hands.

STEP 7
Pack the kimchi into a 1-quart jar. Press down on the kimchi until the brine rises to cover the vegetables, leaving at least 1 inch of space at the top. Seal the jar.

STEP 8
Place a bowl or plate under the jar to help catch any overflow. Let the jar stand at cool room temperature, out of direct sunlight, for 1 to 5 days. You may see bubbles inside the jar and brine may seep out of the lid.

STEP 9
Check the kimchi once a day, pressing down on the vegetables with a clean finger or spoon to keep them submerged under the brine. Taste a little at this point. When the kimchi tastes ripe, transfer the jar to the refrigerator. You may eat it right away, but it's best after a week or two.

FOR GOCHUJANG HOLLANDAISE

4 tbsp	Fresh Lemon Juice
4 sticks	Hot Melted Butter 32 tbsps)
4 tbsp	Gochujang (Korean Hot Pepper Paste)
4	Egg Yolk

Use a conventional or emersion blender to make the sauce. Combine the egg yolk and lemon juice in the blender and blend on high. Gradually add in the melted butter in a steady stream until the sauce is emulsified. Add the gochujang and pulse until combined.

FOR KOREAN BEEG BULGOGI

(YIELD = 2KG)

2 kg	Beef Tenderloin, Sliced Thinly into Pieces ½ inch by inches and 1/8-inch thick
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MARINADE

(FOR 2 KG OF BEEF)

3 cups	Pureed Pear
1-1/2 cup	Onion Puree
24 cloves	Minced Garlic
2 tbsp	Minced Ginger
6	Chopped Green Onion
¾ cup	Soy Sauce
¾ tsp	Ground Black Pepper
6 tbsp	Toasted Sesame Oil
1 cup	Thin Slices of Carrot

STEP 1
Mix all the marinade ingredients in a bowl.

STEP 2
Add the sliced beef and mix well.

STEP 3
You can grill, pan-fry, or BBQ right after marinating, but it's best to keep it in the fridge and let it marinate for at least 30 minutes, or overnight for a tougher cut of beef.

INGREDIENT

FOR THE ALOO TIKKI

3 cups	Prepared Mashed Potatoes Using American Dehydrated Potatoes (American Dehydrated Standard Potato Flakes or Granules)
225 g	American Frozen Potatoes Straight Cuts, Diced
2 tbsp	Vegetable Oil
½ cup	Yellow Onion, Diced
1 tbsp	Granulated Garlic
2 tbsp	Curry Powder
1 tsp	Salt
225 g	Chick Peas, Drained, Lightly Chopped in a Food Processor
½ cup	Green Onions
½ cup	Cilantro
½ cup	All Purpose Flour
2	Eggs

FOR THE YOGURT SAUCE

2 cups	Plain Greek Yogurt, Non-Fat
1 tbsp	Lemon Juice
½ tsp	Salt
1 tsp	Black Pepper
1 tsp	Dill
1 tbsp	Minted

METHODS

STEP 1

Prepare the mashed potatoes using American Dehydrated Standard Potato Flakes or Granules following the manufacturer's instructions. Allow to cool to 5°C or 40°F before using.

STEP 2

In a tilt skillet or flat top, sauté the yellow onions in the oil over medium-high heat. Add the garlic and sauté for 3-5 minutes. Add the curry powder and allow to cook for an additional 3-5 minutes. Remove from the heat and allow to cool to 5°C or 40°F before using.

STEP 3

In a large bowl, combine the mashed potatoes, sautéed onions/garlic, salt, eggs, chopped chick peas, diced potatoes, green onions, cilantro and flour. Once combined use a 5-ounce portion scoop, to portion out each patty on a sheet pan. Each sheet pan should fit 10 burgers. Using the back side of a spatula, flatten the tops of the burgers. Place into a 230°C or 450°F oven for 12-15 minutes or until the internal temperature reached 70°C or 160°F and the patties are golden brown.

STEP 4

Serve the Aloo Tikki with yogurt sauce or cilantro chutney.

INDIA

Aloo Tikki

(Curry Spiced Potato Patties)

SERVINGS: 10



GERMAN Kartoffelklosse

(German Potato Dumplings)

SERVINGS: 16



INGREDIENT

1 to 1 ½ kg	Prepared Mashed Potato Using American Dehydrated Potatoes (American Dehydrated Standard Potato Flakes or Granules)
¼ tsp	Nutmeg, Freshly Grated
1 cup	All Purpose Flour
2 tbsp	Chives, Finely Chopped
½ cup	Unsalted Butter
2 cups	Cubed Bread, ¼ Inch Pieces
2	Large Eggs, Beaten
As Needed	Kosher Salt or Sea Salt
As Needed	Fresh Ground Black Pepper



METHODS

STEP 1

Prepare the mashed potatoes according to the manufacturer's suggested steps. Let cool until easily handled.

STEP 2

Meanwhile, melt butter in a skillet over medium heat. Add bread cubes; cook and stir until golden brown and crunchy, 4 to 5 minutes. Remove from heat and transfer bread to a bowl using a slotted spoon. Reserve the browned butter in the pan.

STEP 3

Season the mashed potatoes with salt, pepper, and nutmeg. Stir in eggs and mash until combined. Add flour; stir just until flour disappears. Do not overmix dough.

STEP 4

Bring a pot of salted water to a simmer. Dampen hands with water and scoop a spoonful of the dough onto your palm. Shape into a circle, make a light indentation in the center, and place 2 or 3 croutons inside. Roll into a smooth ball, sealing in the croutons. Repeat with remaining dough and croutons.

STEP 5

Use a large spoon to lower dumplings into the simmering water, one at a time. Cook until they float to the top, 1 to 2 minutes. Cover and simmer over medium-low heat until set, flipping dumplings over halfway, until 20 minutes.

STEP 6

Place dumplings on a serving plate. Drizzle with reserved browned butter. Crumble remaining croutons on top and garnish with chives. Let dumplings firm up slightly before serving, about 10 minutes.

ITALY

Gnocchi with Truffle Cream and Pecorino

SERVINGS: 12



INGREDIENT

FOR THE GNOCCHI

- 3 cups American Dehydrated Standard Potato Flakes or Granules
- 3 cups Boiling Water
- 3 Large Egg, lightly beaten
- 4 cups All-purpose flour

FOR THE YOGURT SAUCE

- 55 g Unsalted Butter
- 55 g All-Purpose Flour
- 4 cups Vegetable Stock
- 2 cups Heavy Cream
- ¼ tsp Nutmeg, freshly grated
- ¼ cup Chives, freshly grated
- ½ tbsp White Truffle Oil
- 1 cup Pecorino Romano Cheese, freshly grated
- 2 Lemons, zested
- 1 Tarragon Sprig
- As Needed Kosher Salt or Sea Salt
- As Needed Black Pepper, freshly ground

METHODS

STEP 1

To make the gnocchi, place the American Dehydrated Standard Potato Flakes or Granules in a large bowl and stir in the boiling water. Add the eggs and mix well. Stir in the flour, reserving about a ½ cup. Knead the dough gently until the mixture forms a soft dough.

STEP 2

Divide the dough into 12 portions and using the remaining flour, roll each portion into ½ inch thick ropes and cut the gnocchi into ¾ inch pieces. Roll each of the gnocchi lightly on a gnocchi board or a fork.

STEP 3

Bring a large pot of water to a boil and season the water with enough salt to make the water taste like the sea.

STEP 4

Cook the gnocchi in batches for 30-60 seconds or until they float. Remove the gnocchi from the water using a slotted spoon and transfer to a lightly buttered baking sheet while the sauce is being made.

STEP 5

For the sauce, begin by heating the butter in a large pan over medium heat.

STEP 6

Stir the flour into the butter and allow it to cook for 2-3 minutes while stirring constantly.

STEP 7

Add the vegetable stock, heavy cream, and nutmeg. Stir until the mixture is slightly thick and remove from the heat.

STEP 8

Stir in the lemon zest, chives, and tarragon sprig. Allow the mixture to infuse with the herbs for about 5 minutes. Remove the tarragon and discard. Whisk in the truffle oil, salt, and black pepper. Hold warm until ready to use or cool to 5°C or 40°F if prepping ahead.

STEP 9

To serve, gently reheat the sauce over medium heat. Add in the gnocchi and gently toss to coat with the sauce.

STEP 10

Spoon the gnocchi into a serving bowl and garnish with finely grated Pecorino Romano cheese. Drizzle with additional truffle oil and chives if desired.

MEXICO

Tacos Dorados De Papa

(Crispy Potato Taquitos)

SERVINGS: 2 - 3



INGREDIENT

FOR THE POTATO FILLING

3 cups	American Dehydrated Standard Potato Flakes or Granules
3 cups	Boiling Water
1 tsp	Kosher Salt or Sea Salt
4 tbsp	Unsalted Butter
½ cup	Queso Oaxaca, Grated or Shredded Mozzarella Cheese
20	10-Inch Corn Tortillas
As Needed	Vegetable Oil for Frying

FOR SALSA VERDE

1 cup	Mexican Crema or Sour Cream
½ cup	Red Bell Pepper, Finely Diced
1	Cilantro, Fresh
4-5	Tomatillos
1	Serrano Chilies
½	White Onion, Chopped
1	Garlic Clove
1	Cilantro
As Needed	Kosher Salt or Sea Salt

METHODS

STEP 1

To make the potato filling; combine the boiling water with the butter, and salt. Whisk in the American Dehydrated Potato and let stand for 1-2 minutes. Mix in the cheese, and allow the mixture to cool before filling the tortillas.

STEP 2

Pre heat the oil to 190°C or 375°F.

STEP 3

Quickly dip the tortillas into the hot oil to make them more pliable.

STEP 4

Fill the tortillas with a ¼ cup of the potato and cheese mixture. To seal the tortillas, use three toothpicks to seal the edge. Repeat until all the tortillas have been filled. The tacos can be held and prepped up to 24 hours before frying.

STEP 5

To make the Salsa Verde; remove the husks of the tomatillos, and remove the cores.

STEP 6

Place the tomatillos, serrano chili, onion, garlic, cilantro and salt in a high-speed blender and puree until smooth. The consistency can be adjusted with water if you prefer the salsa to be thinner.

STEP 7

Fry the tacos in the hot fry oil for 2-3 minutes or until the tortilla is crispy. It is important to work in batches so the oil temperature doesn't drop too much.



SPAIN

Potato Croquettes with Jamon Serrano and Manchego Cheese Served with Apricot Mustard Sauce

SERVINGS: 8



INGREDIENT

FOR THE POTATO CROQUETTE

1 kg	Prepared Mashed Potatoes Using American Dehydrated Potatoes (American Dehydrated Standard Potato Flakes or Granules)
½ cup	Manchego Cheese, Finely Grated
½ cup	Serrano Ham, Iberico Ham, or Prosciutto De Parma, Finely Chopped
½ tsp	Nutmeg, Freshly Grated
1 tbs	Parsley, Finely Chopped
1	Egg
As Needed	Kosher Salt or Sea Salt
As Needed	Black Pepper, Freshly Ground
As Needed	Olive Oil (For Frying)

FOR THE BREADING

¼ cup	All Purpose Flour
¾ cup	Breadcrumbs
2	Large Eggs, Beaten

FOR THE APRICOT MUSTARD SAUCE

½ cup	Apricot Jam
2 tbs	Whole Grain Dijon Mustard
2 tsp	Dijon Mustard

METHODS

STEP 1

Prepare the mashed potatoes according to recipe.

STEP 2

Combine the potatoes with the beaten egg, Manchego cheese, Serrano ham, nutmeg, parsley, salt and pepper.

STEP 3

Divide the croquettes into 24 equal-sized cylinders. Place on to a baking sheet lined with parchment paper and place in the fridge to chill for at least 4 hours or overnight.

STEP 4

Prepare 3 shallow bowls, one for the flour, one for the eggs, and one for the breadcrumbs.

STEP 5

Roll each croquette in the flour, followed by the egg wash and lastly into the breadcrumb.

STEP 6

From here the croquettes can be frozen and cooked to order. However, if you are ready to fry them now, heat a deep fryer or pot of oil to 177°C or 350°F.

STEP 7

While the oil is heating, make the sauce by combining the jam with the mustards. Hold the sauce cold in the fridge until ready to serve.

STEP 8

Working in batches, fry the croquettes for about 3-5 minutes or until they are golden brown and the internal temperature is 75°C or 165°F.

STEP 9

Serve with the Apricot Mustard Sauce.

THAILAND

Som Tum Potato Cakes with Crab



INGREDIENT

FOR THE POTATO PANCAKES

3 cups	Mashed Potatoes Using American Dehydrated Potatoes (American Dehydrated Standard Potato Flakes or Granules)
1 cup	American Dehydrated Standard Potato Flakes
1 tbsp	Avocado Oil
½ cup	Low Fat Cultured Kefir or Greek Yogurt
½ tbsp	Lemongrass, Paste
½ tbsp	Garlic, Paste
½ tbsp	Ginger, Paste
¼ cup	Chives, Fresh, chopped
2	Kefir Lime Leaves, finely chopped
1	Large Egg
As Needed	Kosher Salt
As Needed	Freshly Cracked Black Pepper

FOR SNOW CRAB AND GREEN PAPAYA SALAD

2 cups	Green Papaya, peeled, seeds removed, and thinly shredded
3 tbsp	Fish Sauce
1 clove	Garlic, thinly sliced
450 g	Snow Crab Meat, pulled into thin strands
¼ tsp	Sesame Oil
1 tbsp	Black Sesame Seeds
1-2	Thai Chilies, sliced
2	Limes, Juiced

METHODS

STEP 1

Combine the prepared mashed potatoes with the Kefir and allow to sit under refrigeration for a minimum of 3 days and a maximum of 6 (the longer you allow to sit and ferment the stronger the flavor will be).

STEP 2

Combine the fermented potatoes with the lemongrass, garlic, ginger, lime leaves, chives and egg, salt, and freshly cracked black pepper. Stir until thoroughly combined and shape into 2-ounce patties.

STEP 3

Lightly coat the patties in the dehydrated potato flakes and cook in a pan with the avocado oil over medium-high heat until the patties are golden brown (approx. 2-3 minutes per side). Remove from the pan and keep warm until ready to serve.

STEP 4

For the salad, combine the ingredients in a bowl and toss until combined (be careful not to break up the crab meat). Allow the salad to marinate for about 5-7 minutes before serving. For best results serve when the salad is ice cold and the potato cakes are piping hot.

STEP 5

To plate, arrange 3 small potato cakes on a plate and top each one with a small amount of the green papaya and snow crab salad.



FRANCE

Pommes Dauphine

SERVINGS: 6



INGREDIENT

FOR THE CHOUX PASTE

225 g Water
¼ tsp Sea Salt
115 g Unsalted Butter
140 g All Purpose Flour
4 Large Eggs

FOR THE POTATO MIXTURE

1 kg Prepared Mashed Potatoes
Using American
Dehydrated Potatoes
(American Dehydrated Standard
Potato Flakes or Granules)
55 g Unsalted Butter
¼ cup Chives, Chopped
¼ cup Crème Fraiche
2 Egg Yolks
25 g Caviar

METHODS

STEP 1

Bring the water, salt and butter to a boil in a sauce pan over medium high heat. Remove from the heat and stir in the flour using a wooden spoon.

STEP 2

Return the mixture to the saucepan over moderate heat and stir the mixture until the batter leaves the sides of the pan. Remove from the heat and allow to cool.

STEP 3

Gradually add the eggs, one at a time and stir to each one is incorporated before adding the next egg. Once all the eggs are added set the mixture aside and make the potato mixture.

STEP 4

Add the butter and the egg yolks to the warm prepared mashed potato mixture and mix well. Season the potatoes to taste with salt and pepper.

STEP 5

Mix the potato mixture together with the choux mixture making sure they are well combined.

STEP 6

Using two spoons mold the mixture into small ovals.

STEP 7

Deep fry in 365°F oil for 4-6 minutes or until they are golden brown and fully cooked in the center. Allow to drain on paper towels, and season before serving.

STEP 8

To serve, plate the hot pommes dauphine with crème fraiche, chopped chives and caviar if desired.





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