**Cacio e Pepe Loaded Hash Brown Bites**



**Description:** Crispy potato drums in a creamy pecorino cheese sauce with freshly cracked black pepper.

**Servings:** 8

**Preparation Time:** 20 minutes

**Cooking Time:** 10 minutes

**Total Time:** 30 minutes

**Potato Type:** Frozen Potato Drums

**Course:** Entrée, Shareable Appetizer

**Ingredients**

*For the pecorino cheese sauce:*

* 2 tablespoons (30ml) Extra Virgin Olive Oil
* 3 tablespoons (45g) All Purpose Flour
* 2 cups (480ml) Half and Half
* 1 cup (50g) Grated Pecorino Romano Cheese
* 1 tablespoon (12g) Freshly Ground Black Pepper (Coarse Grind)

*For the potato drums:*

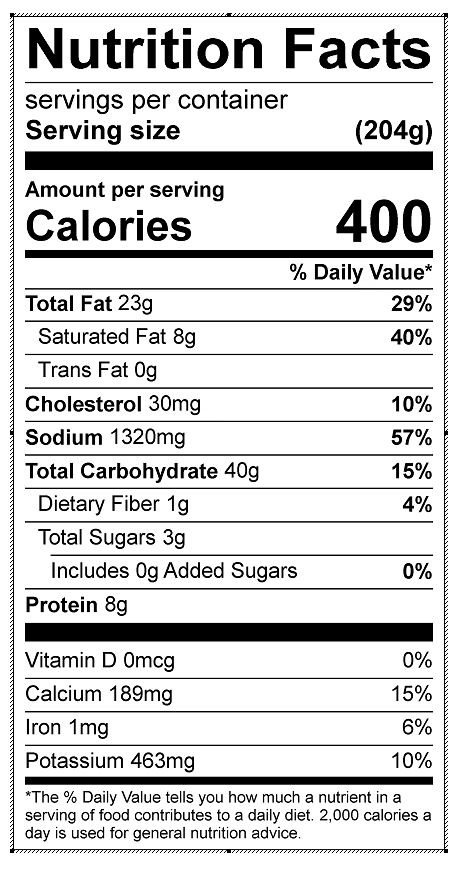
* 2.2 pounds (1kg) Tater Barrels
* As Needed Vegetable Oil for Frying
* 2 teaspoons (8g) Sea Salt

*To Plate:*

* ½ cup (25g) Grated Pecorino Romano Cheese
* 1 tablespoon (12g) Freshly Cracked Black Pepper

**Preparation**

1. To make the pecorino sauce, heat the olive oil in a medium saucepan over medium heat. Whisk in the flour and cook for 2-3 minutes. Carefully whisk in the half and half then bring to a boil while constantly stirring. Reduce the heat to a simmer and cook for an additional 2-3 minutes. Remove from the heat then stir in the grated pecorino cheese and black pepper. Keep warm until ready to use.
2. To fry the tater barrels, heat the oil to 375 °F (190 °C). lower the tater barrels into the hot oil and fry for 4-6 minutes or until golden and crispy. Drain the oil off the tater barrels, and place into a bowl. Season the potatoes with the sea salt.
3. To plate, spoons some of the sauce in the bottom of a serving dish. Nestle the potatoes on the sauce and spoon a little more sauce on top. Sprinkle the potatoes with some of the grated cheese and fresh cracked black pepper. Serve immediately. Enjoy!



Vitamin C: 5.53 mg