

SALT CRUSHED NEW POTATOES WITH AIOLI AND ROMESCO SAUCE

Yield: 8 portions

Ingredients	Amounts
Butterball or yellow finn potatoes	3 lbs.
Fine sea salt	1/3 cup
Aioli (recipe follows)	2 cups
Romesco sauce (recipe follows)	2 cups
Parsley leaves	1/4 cup

Method

1. Bring potatoes and salt up to a boil covered with water and simmer until almost fork tender, about 8-10 minutes.
2. Drain most of the water leaving behind about an inch.
3. Continue cooking the potatoes until the water has evaporated, swirling the pot often to coat each potato evenly.
4. The potatoes should be coated with a crust of salt at this point.
5. Crush the potatoes and serve them warm, with Aioli and Romesco, and garnish with parsley.

AIOLI

Yield: 2 ½ cups

Ingredients	Amounts
Egg yolks	3 ea.
Garlic, roasted	1 head
Extra virgin olive oil	2 cups
Lemon juice	1 tsp.
Salt	to taste
Black pepper	to taste

Method

1. Place garlic, lemon juice, and egg yolks in a food processor and puree.
2. Slowly add the olive oil and season to taste with salt and pepper.

ROMESCO SAUCE

Yield: 1 Quart

Ingredients	Amounts
Ñoras (dried red peppers)	16 ea.
Garlic cloves, chopped	6 ea.
Marcona almonds, toasted	$\frac{3}{4}$ cup
Hazelnuts, blanched, toasted,	$\frac{3}{4}$ cup
Parsley, chopped	$\frac{1}{2}$ cup
Bread slices, fried in olive oil	2 ea.
Red bell pepper, roasted, cleaned	2 ea.
Fresno red chile pepper, roasted seeded, chopped	1 ea.
Roma tomato, roasted over open flame	2 ea.
Sherry vinegar	$\frac{1}{4}$ cup
Pimenton dulce	2 tsp.
Salt	to taste
Extra virgin olive oil	$\frac{3}{4}$ cup

Method

1. Remove seeds and stems from the noras. Then cover with boiling water and let soften for 1 hour. Drain, reserving a little liquid.
2. Puree the noras with garlic cloves in a food processor adding the nuts, parsley, fried bread, peppers, and tomato to homogenize the paste.
3. Next pour the red wine vinegar, pimenton, and salt to taste.
4. Process in a food processor to the consistency of fine breadcrumbs. And pour in the olive oil slowly to emulsify. Taste and add salt and adjust with more vinegar if needed.