

Marinated Potato Coins

Description:

Serving Size: 50 Servings

Categories: Vegetables

Cost Per Serving	
\$	0.18

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	8/10/2012	CR
Revised		

Amount	Measure	Ingredient	Preparation Method	Product No.
4.500	kg	Potatoes, waxy (red/yukon)	washed, peeled	20-100000845
6.000	lt	Chicken stock	see recipe	50-100000046
0.070	kg	Butter		20-100001601
		Potato Marinade:		
0.100	kg	Chives	chopped	20-100000882
0.2	lt	Olive oil		20-100001607
0.05	lt	Truffle oil		20-100009154
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

Method of Preparation:

- Place the chicken stock with the salt, pepper and the butter in a pan.
- Add the potatoes and ensure that they are covered with the stock.
- Slowly bring the potatoes to the boil and simmer.
- Just before the potatoes are cooked, remove from the stove and allow the potatoes to cool in the chicken stock.
- Do not remove until needed.

Potato Marinade:

- Remove the potatoes from the stock and slice into thin rings and place on a flat tray with salt, pepper chopped chives. Mix the truffle and olive oil together and brush the potatoes.

Plating:

- Follow recipe instructions