

Roasted La Ratte de Paris with King Trumpet Mushroom Ceviche and Creamy Cashew - Ali Amarillo Vinaigrette Recipe

By **Eric Tucker of Millennium**

Ingredients for Roasted La Ratte de Paris Potatoes:

1 pound La Ratte de Paris potatoes, halved
3 tablespoons extra virgin olive oil
salt and pepper to taste

Ingredients for Mushroom Ceviche:

1/2 lb King Trumpet mushrooms slice into "thick" scallops"
2 tbsp extra virgin olive oil
1 bay leaf
salt to taste
1/2 of a medium red onion, sliced in thin crescents
juice of 2 lime
1/2 teaspoon dried Mexican oregano
1 carrot shaved into very thin rounds
2 – 3 radishes, shaved into thin rounds
1/2 of a Serrano chile, sliced thin
bunch of cilantro, leaves picked
salt and pepper to taste

Ingredients for Cashew - Aji Amarillo Vinaigrette::

1/2 cup raw cashews, soaked in warm water 15 minutes and drained
2 cloves garlic, peeled
2 tbsp Aji Amarillo paste
1/2 tsp toasted whole cumin seed
1 tsp white miso
juice of 2 limes
2 tbsp water
1/2 cup extra virgin olive oil
salt to taste

Directions:

1. Roasted La Ratte de Paris Potatoes: Toss the potatoes with the oil, salt and pepper. Place cut side down on a baking sheet. Roast in a 400° oven for 15 – 20 minutes. We do not flip the potatoes as to develop a nice crust on the potatoes. Remove from the oven and reserve.
2. Mushroom Ceviche: Sear the mushrooms in a sauté pan over high heat using half the oil with the bay leaf and a pinch of salt until the mushrooms release their liquid and dry out, about 2 minutes. Reserve Mix the onion with the juice of 1 lime the Mexican oregano and a pinch of salt. Allow 15 minutes to marinate. When ready to serve, add the remaining ingredients plus the seared mushrooms and the remaining oil and lime, adjust salt and chile to taste.



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This recipe is Millennium's riff on a Peruvian Causa. Instead of mashing the potatoes, we halve and roast the potatoes to show them off. We top them with avocado and a citrusy salad of seared and marinated King Trumpet mushrooms. Instead of dousing everything in the Aji Dressing, we pool some on the bottom of the plate, again to show off the potato.



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3. Cashew – Aji Amarillo Vinaigrette: In a blender, blend the cashews, garlic, Aji paste, cumin seed, miso, lime juice, and water until the mixture is smooth. Slowly add the oil to create a thick emulsified dressing. Adjust salt and extra Aji paste to taste.

To Serve:

Roasted La Ratte de Paris potatoes
extra virgin olive oil as needed
King Trumpet Mushroom Ceviche
1 – 2 ripe avocados cubed
Cashew Aji Amarillo dressing
3 tbsp pomegranate seeds or segments from 1 grapefruit (optional)
bitter greens like radicchio leaves or baby mustard (optional)

Warm the potatoes with a little olive oil in a skillet or in a 400° oven until just heated through. Place a pool of dressing on a serving plate. Top with a portion of the potatoes followed by a portion of the avocado cubes atop the potatoes. Top with a portion of the mushroom ceviche. Garnish with a scattering of pomegranate seeds or chopped grapefruit segments. If using bitter greens, lightly dress and place a small portion behind the potato salad on the plate.



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