

Herb Garden Potatoes

Baby potatoes cooked in chicken stock, butter, olive oil, shallots and ginger.
Seasoned with tarragon, rosemary, thyme, parsley, chervil, chives and dill.



Herb Garden Potatoes Recipe

Recipe inspired by Chef Sugio Yamaguchi.

Serves 8.

≈2lb. (900g) baby potatoes*, washed and eyes removed
1 Tbsp (15g) butter
1/2 Tbsp (7.5ml) olive oil
2 ea. shallots, minced
2 ounces (60g) fresh ginger, minced
1 qt (1L) chicken or veggie stock
Salt.

*Baby potatoes can be peeled; precook in salted water first.

1 tsp thyme, chopped
1 tsp rosemary, chopped (save a couple of small sprigs for garnishing)
≈1 Tbsp Italian parsley, chopped
≈1/2 Tbsp tarragon, chopped
≈1 Tbsp chervil, chopped
≈1/2 Tbsp chives, minced
≈1/2 Tbsp dill, roughly chopped (save some leaves for garnishing).

In a large frying pan, sweat shallots and ginger (do not color) for about 10 min on medium heat, stirring often. Throw in potatoes and sautee for a couple of minutes. Add stock, season with salt and cook for 25 to 35 min or until fork tender. Turn the heat off and leave potatoes for a few more minutes in their juice. Drain and transfer potatoes to a bowl; save the gingered stock. Mix about 1/2 cup of the stock with some butter – add it to the potatoes along with the chopped herbs. Save remaining herbs for later use.

Garnish with dill leaves and a small rosemary sprig. Enjoy!

