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## RECIPE CREATE BY CHEF CAMILLE BECERRA

### Wrinkled Fingerling Potatoes with Harissa Aioli

2 pounds Fingerlings  
1 cup sea or kosher salt

Put potatoes in a medium pot and add water just to cover. Add cup of salt, if after the salt has dissolved your potatoes aren't floating continue adding more salt to achieve buoyancy. Bring water to a boil, lower fire and simmer for 20-30 min. Potatoes are done when fork tender and the skins begin to wrinkle.

Pour out most of the water leaving some to cover the bottom of the pot. Cover and shake pot so that the all of the potatoes develop some crystallization from the salt, takes about 5 minutes.

Serve warm with Harissa Aioli for dipping.

#### *Harissa Aioli*

½ cup homemade or high quality mayonnaise  
3 tbl Harissa (Moroccan pepper condiment)  
Juice and zest of ½ a Lemon  
1 tsp of cider vinegar

Combine all ingredients well. Taste and adjust salt.

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