

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Roasted Fingerling Potatoes with Crème Fraîche and Caviar

BY CHEF MARTY SLAVIN

### Ingredients

2 dozen fingerling potatoes,  
washed, scrubbed and  
halved

½ cup plus 2 tbsp. extra  
virgin olive oil  
(We recommend Talcott  
Ranch Olive Oil)

2 sprigs fresh rosemary,  
destemmed, and leaves  
chopped

Salt and fresh black pepper

1 cup crème fraîche  
(If not available, you can  
use sour cream)

3 oz. jar of caviar

Minced fresh chives  
for garnish

### Sauce Directions

Preheat oven to 375°F.

In a large mixing bowl, toss potatoes with ½ cup olive oil, rosemary and a generous seasoning of salt and pepper.

Coat a small roasting pan with rest of olive oil and arrange potatoes cut down on pan. Bake for 50-60 minutes, until the potatoes are tender on the inside and golden on the outside.

Let potatoes cool slightly, then either arrange them on a plater with the caviar, crème fraîche and chive for a self-service style buffet. Or dress each potato with crème fraîche, caviar and top with chives.



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