

New Potato Canapé with Chauriçe, Sweet Corn Mousse & Crème Fraîche

¼ cup chauriçe, brunoise
4 new potatoes, halved
¼ cup extra virgin olive oil
½ cup sweet corn kernels
salt and fresh ground pepper to taste
½ tsp oregano, finely chopped
¼ tsp onion powder
½ tsp garlic, minced
¼ cup sour cream
3 large egg whites
½ cup white cheddar cheese,
shredded
¼ cup crème fraîche

This recipe was invented when I was putting on a bridesmaids tea for my then fiancée's bridal party. I decided to serve an amuse bouche trio – one for each of the bridesmaids. After tasting all three, I considered this the "maid of honor" of the group, if you will. Spanish in nature, this dish packs an immense amount of flavor into a very small package.

YIELD – 8 servings

Preheat oven to 375.

Render the chauriçe in a small sauté pan over medium heat until it is crispy, about 6 minutes. Remove from the heat and set aside.

Coat the potatoes with 3 tablespoons of the oil and place them on a baking sheet lined with aluminum foil. Place the sheet in the oven and roast until the potatoes are fork tender, 40 to 45 minutes. Remove from the oven and let cool to room temperature.

Heat the remaining oil in a small sauté pan over medium-high heat. Add the corn, season with salt and pepper and cook, stirring occasionally, until soft and tender, 6 to 8 minutes. Add the garlic and cook, stirring, for 1 minute. Remove from the heat and transfer to a bowl to cool.

Use a melon baller to scoop out the insides of the potato halves, leaving a ½-inch of flesh around the potato. Reserve the insides of the potato in a bowl.

Place the reserved potato, corn mixture and sour cream in the bowl of a blender. Blend until all of the ingredients are completely incorporated. Transfer the mixture to a mixing bowl. Whisk the egg whites until stiff peaks form. Fold the egg whites into the potato mixture until they are just mixed. Spoon equal portions of the mousse mixture into the hollows of the potato halves. Sprinkle equal portions of the cheese atop each potato half and place them on a baking sheet lined with parchment paper. Place the sheet in the oven and bake until the mousse has thickened and the cheese is golden brown, 25 to 30 minutes. Remove from the heat.

To serve, place a potato half in the center of a square plate. Spoon a dollop of crème fraîche atop the potato. Sprinkle chauriçe over the crème fraîche and serve.