

Swiss Lady Smashed Potatoes

With Cornichon Salsa Verde



A TASTE OF THE ALPS



INGREDIENTS

Yields 4 - 6 Servings

Potatoes:

2 pounds small potatoes
(such as Yukon Gold)
8 ounces Swiss Lady Alpine Cheese, cubed
6 cloves fresh garlic, peeled and smashed
6 fresh bay leaves
several tablespoons kosher salt
freshly ground black pepper
2 ounces butter (½ stick)
¼ cup olive oil

Cornichon Salsa Verde:

2 tablespoons cornichons - minced
2 tablespoons extra virgin olive oil
Zest & juice of one lemon
1 tablespoon chives - minced
1 tablespoon shallot - minced
2 tablespoons fresh parsley - minced
1 clove garlic - grated or minced finely
Salt & black pepper to taste

DIRECTIONS

Potatoes:

Place butter, olive oil, 3 cloves garlic, and 3 or so bay leaves in a small pan and heat until melted and foaming. Remove from heat and allow flavors to infuse while you prepare the potatoes.

Place potatoes, a few tablespoons salt, 3 cloves garlic, and 3 or so bay leaves in a pot and cover with cold water. Cover, bring to a boil and cook for 20-30 minutes until potatoes are very soft.

Preheat oven to 400 degrees.

Drain potatoes and return to hot pot to dry off for a few minutes.

Line a rimmed sheet pan with parchment, drizzle with a couple spoonfuls of the butter mixture. Place potatoes on buttered baking sheet and smash each potato with a glass or anything with a flat bottom.

Drizzle smashed potatoes with remaining butter, top with cracked black pepper, and bake in preheated oven for 30-40 minutes until very crispy on the outside.

Top crispy potatoes with cubed Swiss Lady cheese and return to oven just until cheese has melted. Garnish with Cornichon Salsa Verde.

Cornichon Salsa Verde:

Mix all ingredients together, add salt & black pepper to taste.

En Guata!