



## **Twice Baked Fingerling Potatoes with Truffle and Chives**

*Enjoy with Schramsberg J. Schram*

(Makes 12)

- 6 fingerling potatoes, medium in size
- 1 large Yukon gold potato, peeled and quartered
- 1 tablespoon sharp cheddar cheese, finely grated
- 1 tablespoon parmesan cheese
- 2 teaspoons truffle pate\*
- 1 tablespoon sour cream
- 2 teaspoons chive plus 2 teaspoons for garnish thinly sliced
- 1 teaspoon salt
- ½ teaspoon fresh ground white pepper

Preheat the oven to 375°F. Clean the fingerling potatoes well. Place the fingerling potatoes on a baking sheet and cook for 20 to 25 minutes until they are cooked through. While the fingerling potatoes are cooking place the Yukon gold potatoes in a small pot and cover with water and season with a pinch of salt. Boil the potato until it is tender and easy to pierce with a knife. Strain the water off the potato and place in a mixing bowl. Mash with the backside of a fork.

Once the fingerling potatoes have cooled off, split them in half-length wise. Using a very small parisienne or melon baller, scoop out the potato meat without breaking the skin. Leave a little potato on the skin so they are easy to handle. Place the scooped potato in the bowl with the mashed Yukon potato. Mash the potatoes together. Add the cheddar cheese, parmesan cheese, truffle pate, sour cream, chives, salt and pepper. Mix well. Carefully spoon or pipe the filling into the fingerling potato skins. Place on a sheet tray lined with parchment paper and bake for 10 minutes or until the tops are golden brown. Remove from the oven, place on a serving tray, garnish with chives and serve.

\* Truffle pate is a mixture of ground black truffle and olive oil. It can be found in the cheese section of most specialty grocery stores. If unavailable use truffle oil.

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