

# Potato Bites with Red Pepper Aioli

Recipe By Kiki Fisher



Cooking and Prep:  2 h

Serves:  8

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Breaded and fried mashed potato bites served alongside an emulsified red pepper aioli. Requires a little advanced preparation, but then the tastiest recipes often do. Yield: 24 potato bites

## Ingredients (16)

### Mashed Potato Bites

- 5 potatoes, peeled and diced
- 1 large onion, diced
- 1 egg
- salt, to taste
- pepper to taste

## Coating

- 1 cup flour
- salt, to taste
- pepper, to taste
- 2 eggs
- 2 cups **Gefen Corn Flake Crumbs**

## Red Pepper Aioli

- 1 red pepper
- 1 teaspoon **Gefen Olive Oil**
- 1 teaspoon salt
- black pepper, to taste
- 1 tablespoon water
- 1/2 cup **Gefen Mayonnaise**

## Start Cooking

### Prepare the Potato Bites

1. In a large pot, boil potatoes in water until very soft, 20 to 30 minutes. Drain and mash well.
2. Heat a liberal amount of oil in a sauté pan over medium heat. Add onion and sauté until soft and golden. Add oil and onions to potatoes and continue to mash well. The oil should help give the mixture a creamy texture. Add more oil if necessary. Mix in egg, flour, salt, and pepper.
3. Place mixture into a pastry bag. Pipe long cylinders down the length of a baking sheet. Place baking sheet in freezer, about 25 minutes. Remove and cut cylinders into two-inch bite size pieces (for an easier version you can make small balls using a cookie scoop).
4. Beat two eggs in a shallow bowl. Place flour in another shallow bowl and season with salt and pepper. Place cornflake crumbs in a third. Dredge potato bites in flour, then egg, then crumbs.
5. Heat oil in a deep fryer or large sauté pan to 375 degrees Fahrenheit. Add potato bites and fry

until golden brown. Remove to a paper towel-lined plate.

### Prepare the Aioli

1. Preheat the oven to 400 degrees Fahrenheit.
2. Coat peppers in oil. Season with salt and pepper. Add to baking pan and roast for 20 to 25 minutes, until skin is blistered. Let cool.
3. Once peppers are cool, peel the skin off and remove seeds and ribs. Chop peppers into chunks.
4. In a blender, combine peppers with water and blend until smooth. Add mayonnaise and continue to blend until fully combined. Serve alongside potato bites.