

Mini-poutine; roasted baby potatoes, caramelized onion sauce, cheese curds |

Recipe for 4 servings

Description

The pride of Quebec, The Poutine !

Note

The deep fryer will cook your potatoes much faster.

Ingredients

Potatoes

- 400 Gr Baby potatoes
- Salt and pepper
- Vegetable oil

Sauce

- 250 Ml Veal demi-glace
- 200 Gr Onion
- 1 Tbsp Maple syrup
- 1 Tsp Ketchup
- 0.50 Tsp Paprika
- 1 Leaf(ves) Bay leaf
- 15 Ml Apple cider vinegar

- Salt and pepper
- Vegetable oil

Topping

- 200 Gr Cheese curds
- 1 Unit(s) Green onion

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **40 mins**
- Preheat your **oven** at **425 F°**

Set up

Wash and quarter the potatoes.

Finely chop the onion.

Slice the green onion.

Potatoes

Toss potatoes with a little olive oil, salt and pepper. Sprinkle evenly over the baking sheet on parchment paper and bake at 425F (200C) for 10-15 minutes. Then turn your baking sheet and

potatoes over and bake for another 10-15 minutes at 450F (225C).

With a deep fryer, for best results, you should blanch the potatoes first, i.e., pre-cook them at 300F (150C) for 4 minutes and then let them rest on paper towels while the deep fryer temperature rises to 375F (190C). Finish cooking until the fries are golden brown.

Then return them to the deep fryer, season again, taste and serve.

Sauce

Caramelize the onions in a small saucepan with the maple syrup and a drizzle of vegetable oil.

Deglaze with the cider vinegar.

Add the remaining ingredients and simmer over low heat for 5 minutes before serving.

On the plate

Divide the potatoes between your bowls, add the cheese curds and finish with the sauce.

Finish your plate with the green onion slices.

Bon appétit!