



Flavors of Rochester at the Market

A sampling series hosted by the City of Rochester Public Market, Democrat and Chronicle, Friends of the Public Market, and Summit Federal Credit Union.

Saturdays, May through September 10 a.m. to 12 p.m.

www.cityofrochester.gov/marketflavors

Guest Chef for May 13, 2017:
ROCHESTER AREA VEGAN SOCIETY

Recipe: ROSIE POTATO PALETTE

Ingredients:

- 1 pt shallots
- ½ lb mushrooms
- 2 lb small (2 inch) potatoes
- 2 tbsp dried rosemary
- ½ tsp garlic powder
- 1 tsp salt
- ½ tsp corn starch
- 1 medium beet, raw
- 1 medium carrot, small
- 1 small sweet (pimiento) pepper
- 1 handful spinach
- ½ cup olive oil

Heat olive oil to warm (not hot!); stir in rosemary and let infuse while preparing other ingredients.

Wash potatoes, cut in half. Peel shallots, chop to medium size. Clean and chop mushrooms. Peel carrot and beet. Finely shred beet into one bowl, and carrot into a second. Chop pimiento into small (fingernail-size) pieces. Wash spinach well.

Pour warmed rosemary olive oil into a shallow bowl. Dip potato cut halves into oil, picking up some of the rosemary on each. Place cut side up on a cookie sheet, sprinkle with salt; bake in a hot (450 degree) oven 30 – 45 min or until cut faces brown.

In a large skillet, fry shallots and mushrooms together until shallots are slightly caramelized and sweet. Add 1 cup water, puree in blender until smooth. Return to skillet and re-warm. Stir corn starch into ½ cup cold water, add salt and garlic, and stir into shallot mixture. Heat until bubbly and mixture thickens.

Serve by placing a bed of spinach on a small plate. Place 2 potatoes, face up, on spinach. Drizzle a tablespoon of gravy over potatoes, top with a generous pinch of grated carrot and grated beet (separated to give colour). Top with a slice of pimiento and serve.