



MARÍA LUISA RECIPES

RATTE POTATOES

INGREDIENTS (4 people)

650 g ratte potato or Asparagus potato	For alioli (garlic and oil dressing):
4 avocados	4 eggs
200 g shallots	300 ml olive oil
40 g cherry tomatoes	300 ml sunflower oil
12 g capers	4 garlic cloves
40 ml extra virgin olive oil	2 g salt
8 g salt	

ELABORATION

COOKING POTATOES:

Cook the potatoes in boiling water with a pinch of salt. When they are cooked, remove them and let them chill. Once they are cold, peel them carefully and chop them into dices of 2x2cm.

OTHER ELABORATIONS:

Cut the avocados in dices of 1x1cm approximately. Reserve them in an airtight container covered in soft olive oil. Chop the thin shallots. Reserve them in airtight container in the refrigerator. Cut the tomatoes in half and set aside.

ALIOLI SAUCE ELABORATION:

In a blender, incorporate the eggs, garlic and oil (both, olive and sunflower oils). Beat until the mixture thickens and you obtain a texture similar to the mayonnaise.

PRESENTATION:

In a bowl, mix the potatoes, shallots, oil and salt. Place the mixture on a presentation plate. Add the avocado dices, tomatoes and capers. Finish with a touch of alioli.

BON APPÉTIT!