

Fingerling Potatoes with Aioli

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1. Cook potatoes

2 1/2 pounds fingerling
potatoes, unpeeled
Kosher salt

Rinse the potatoes and put them in a large saucepan.

Cover them with cold water, add 1 tablespoon of salt, and bring to a boil.

Simmer uncovered for 15 to 20 minutes, until they are just tender.

Drain the potatoes in a colander and place a kitchen towel on top, allowing them to steam for 5 to 10 minutes.

2. Prepare aioli

1 (1/2-inch thick) slice white
bread, crust removed
2 tablespoons Champagne or
white wine vinegar

Tear the slice of bread into pieces and place in a bowl.

Pour the vinegar over the bread, and set aside for 5 minutes.

6 large garlic cloves, chopped
2 extra-large egg yolks, at room
temperature
1/2 teaspoon grated lemon zest
3 tablespoons freshly squeezed
lemon juice
1/2 teaspoon saffron threads

Place the garlic cloves, egg yolks, zest, juice, saffron, 1 1/2 teaspoons salt and 1/2 teaspoon pepper in the bowl of a food processor fitted with a steel blade.

Add the bread, and purée into a paste.

1 1/2 cups good olive oil
Chives, chopped

With the processor running, slowly pour the oil into the bowl through the feed tube and process until it is the consistency of thick sour cream.

Place in a serving bowl.

3. Plate

Kosher salt
Freshly ground black pepper

Slice the potatoes in half and place them on a serving plate. Sprinkle with salt and pepper, and decorate with the chopped chives.

4. Serve

Serve with the aioli.