

Idaho Potato Trio of Mashed Potatoes

Steven Jayson
Vice President/Corporate Executive Chef,
Universal Parks and Resorts
Orlando, Fla.

Yield: 4 servings

Ingredients:

Idaho Cabernet Mashed Potatoes with Mini Beef Filet

- 10 ounces peeled, quartered Idaho® All Blue potatoes
- 1-1/2 ounces heavy cream
- 1 tablespoon unsalted butter, softened
- Salt and white pepper to taste
- 1/2 cup Cabernet Reduction (recipe follows), divided
- 4 seared petite beef filets, 1 ounce each, for garnish
- Crumbled blue cheese for garnish

Idaho Mashed Potatoes with Mushrooms and Gorgonzola

- 10 ounces peeled, quartered Idaho® Yukon Gold potatoes
- 1-1/2 ounces heavy cream
- 1 tablespoon unsalted butter, softened
- Salt and pepper to taste
- 5 ounces button mushrooms, minced
- 1/2 ounce olive oil
- 1/2 ounce shallot, minced
- 1-1/2 ounces sherry
- 1/2 cup crumbled Gorgonzola cheese
- Sliced oven-roasted portobello for garnish
- Crispy pancetta for garnish

Wasabi and Saffron Idaho Mashed Potatoes with Sea Scallop

- 10 ounces peeled, quartered Idaho® russet potato
- 1-1/2 ounces heavy cream
- Pinch saffron
- 1 tablespoon unsalted butter, softened
- 1 teaspoon wasabi paste

- 1/2 teaspoon white pepper
- Salt to taste
- 4 Pan-seared scallops
- Basil oil as needed
- 4 fried basil leaves for garnish

Cabernet Reduction

- Yield: 1/2 cup
 - 1 cup Cabernet Sauvignon
 - 2 bay leaves
 - 2 teaspoons peeled, chopped shallot
 - 1/4 teaspoon dried thyme
 - 1/4 teaspoon cracked black peppercorns

Directions:

Idaho Cabernet Mashed Potatoes with Mini Beef Filet

1. Bring potatoes to boil in pot of salted water; cook until fork-tender. Drain well. Reserve.
2. In pan over low heat, bring heavy cream to simmer.
3. Mash cooked potatoes. Combine with heavy cream. Add butter; season with salt and white pepper. Combine 1/4 cup of cabernet reduction with mash.
4. Place mash in serving vessels; garnish each portion with beef filet and crumbled blue cheese. Drizzle 1 tablespoon remaining cabernet reduction over each portion.

Cabernet Reduction

5. Combine all ingredients in saucepan.
6. Cook over low heat, stirring occasionally, until reduced by half, 10 to 15 minutes. Strain.

Idaho Mashed Potatoes with Mushrooms and Gorgonzola

7. Bring potatoes to boil in pot of salted water; cook until fork-tender. Drain well. Reserve.
8. In pan over low heat, bring heavy cream to simmer.
9. Mash cooked potatoes. Combine with heavy cream. Add butter; season with salt and pepper.
10. Sauté mushrooms in olive oil until tender. Add shallot and sherry. Reduce until all liquid has evaporated, 2 to 3 minutes. Season with salt and pepper.

11. Combine mushrooms with mashed potatoes. Gently fold in Gorgonzola. Place in serving vessels; garnish with roasted portobello slices and crispy pancetta.

Wasabi and Saffron Idaho Mashed Potatoes with Sea Scallop

12. Bring potatoes to boil in pot of salted water; cook until fork-tender. Drain well. Reserve.
13. In separate pan over low heat, bring heavy cream and saffron to simmer. Turn off heat; rest mixture for 5 to 10 minutes to infuse saffron into cream.
14. Mash cooked potatoes. Combine with saffron-infused cream. Blend in butter and wasabi paste. Add white pepper. Season with salt.
15. Place mash in serving vessels; garnish each with scallop, drizzle of basil oil and fried basil leaf.