



Two Tubers

All things potato and truffle

Two Tubers Fondant Style Potatoes with Seafood and Truffle Aioli

Ingredients

750g waxy potatoes (I used Dutch Cream chats)
2 tbsp oil
20g butter
3 anchovy fillets and a little bit of the anchovy oil
2 small clove garlic
2 tsp Dijon mustard
Chicken stock powder or 1 cup of stock
1 cup boiling water (omit if using liquid stock)
Juice 1 lemon
Handful small tomatoes
2 tbsp Capers
1/3 cup pitted olives (I used the pimento stuffed)
400g seafood marinara mix
Handful parsley
Truffle aioli and lemon wedges to serve.

Method

Turn the oven to 180 degrees.

Wash potatoes and cut them into bite-size pieces. Heat oil in a pan and add anchovy fillets and a dash of the oil. Cook mashing the anchovy fillets until they dissolve. Add the butter, melt it with the oil and anchovy, and add the potato. Spread out in a single layer and leave to cook while you peel, chop and mince the garlic. Add garlic to the pan and toss through. Cook for 2 minutes before adding the mustard and stirring through. Add the stock (powder and water or liquid stock) and lemon juice to quarter cover the potatoes. Cook until the potatoes are fork tender, adding small amounts of liquid if required. The aim is to have the liquid cooked off at the end. Turn up the heat and cook off the rest of the liquid if necessary.

While the potatoes are cooking, chop the parsley finally.

When the potatoes are fork tender, top them with the olives and capers. Stir through, add the tomatoes, and then top with the seafood. Place in the oven and cook for 8 minutes or until the seafood is cooked. You can also do this under the grill.

Remove the pan from the oven and scatter over the parsley. If serving in the pan, dot with truffle aioli and dress with lemon wedges. You can also plate individual servings, garnish with a lemon wedge, and serve with a bowl of the truffle aioli.

Notes

This can be served with a plain aioli or a good mayonnaise, but the truffle does bring an earthy note to the seafood. You can make your own truffle aioli, see the Two Tubers recipe or use a good commercial product.