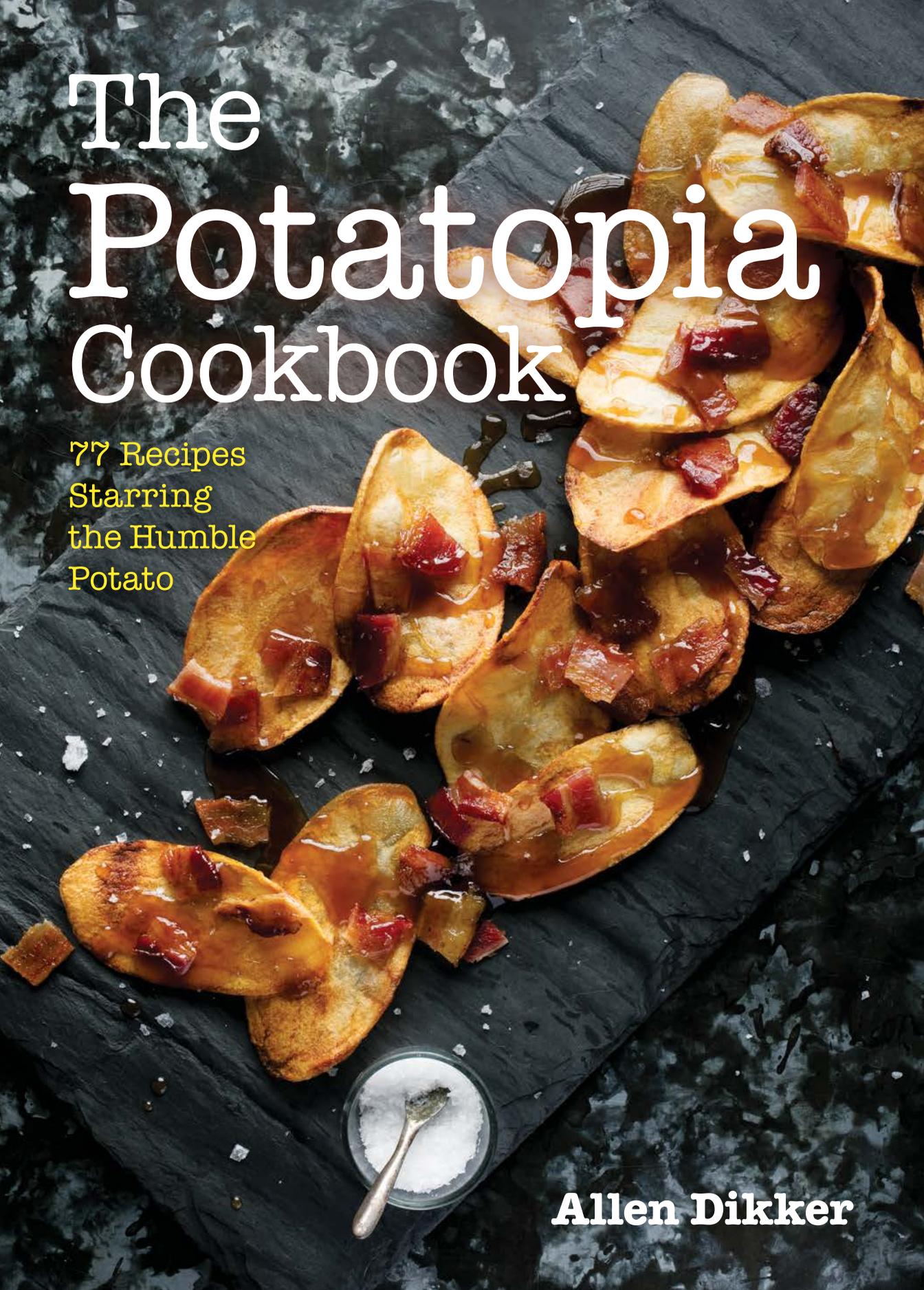


# The Potatopia Cookbook

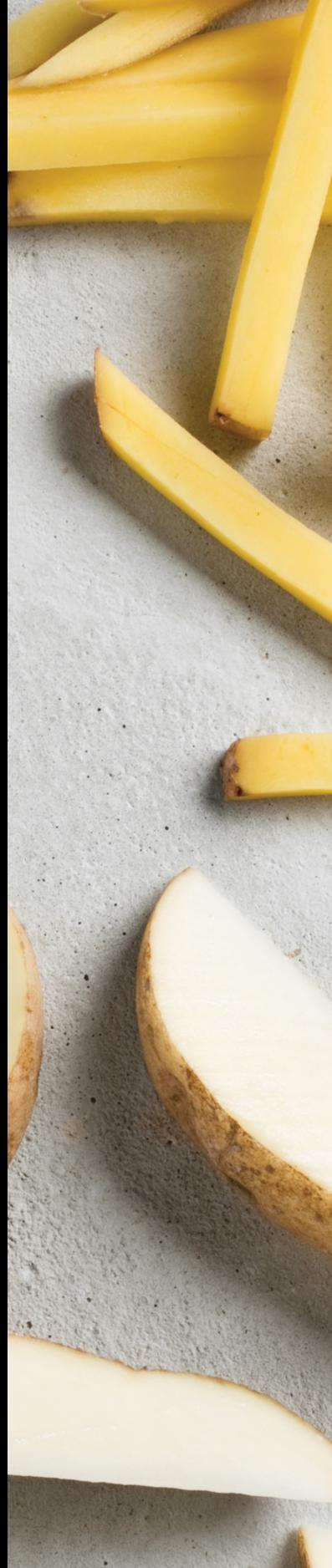


77 Recipes  
Starring  
the Humble  
Potato

**Allen Dikker**

## Our Potatopians

For you, and you, and you, and you, and for you over there in line. We have potatoes for the vegans and the omnivores, for the foodies and the families. We have fully loaded potatoes for the hungry ones. We have shoestrings, chips, and curly cuts for the kids. And we have cheese fries for the fanatics (and for a few hungover friends). We have signature suggestions for the first-timers and a build-your-own bar for the regulars. So come one, come all. There are potatoes for everyone!





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## Buying Potatoes

Even the most mainstream grocery store in America typically carries a wide variety of potatoes, but some higher-end and specialty stores offer a growing number of heirloom and regional varieties that can make cooking with these tubers even more fun. Farmers markets are also a great resource for finding interesting, less common types of potatoes.

There are now more than 100 types of potatoes available in the United States alone, but there are 4,000 types worldwide, according to Potatoes USA, the country's potato board. American potatoes vary in size, shape, color, taste, and texture. The recipes in this book call for several potato varieties, all of which bring unique qualities to the table. Here's a quick look at my favorites:

There are more than 4,000 types of potatoes worldwide.

**Long white potatoes.** Oval in shape with thin, tan skin, these potatoes have a medium starch content and creamy texture when cooked, making them great for boiling and pan-frying because they'll hold their shape. Common varieties are Onaway, Elba, and Kennebec. There are also round white varieties (not pictured), which have a low starch content and firmer texture, making them highly versatile and able to withstand high heat and heavy cooking when made into chips or used in casseroles like scalloped potato dishes. These are sometimes referred to as "boiling potatoes."

**Round red potatoes.** Sometimes referred to as Red Bliss or Red Pontiac, these waxy potatoes have naturally thin, red skin and white or yellowish flesh. They have medium to low starch and a high amount of moisture. Like round white potatoes, round red potatoes are sometimes called "boiling potatoes." Round red potatoes, like other waxy potatoes, hold their shape well, which makes them ideal for roasting, steaming, or slicing and serving in salads and soups. Common varieties include Norland, Red La Soda, Cal Red, AmaRosa, Chieftain, Klondike Rose, Dakota Rose, and IdaRose. At Potatopia, we use reds for our famous smashed potatoes—baby red-skin potatoes that are marinated, roasted, smashed, and fried until crispy on the outside and soft in the middle.

**Purple and blue potatoes.** Purple and blue potatoes have deep-colored skin and flesh ranging from rich blue to lavender. You'll find them at some grocery stores, but they are more commonly found at farmers markets. Their moist, firm flesh retains its shape while adding colorful flair to many dishes, especially simple salads and sides, where they can really stand out. Steaming preserves their color better than roasting or frying. Types of blue and purple potatoes include Purple Peruvian, Purple Passion, Adirondack Blue, Russian Blue, and All Blue.





Fingerling potatoes

Long white potatoes

Russet/Idaho potatoes

Yellow/Yukon Gold potatoes

Round red potatoes

Purple Sweet Potatoes

White sweet potatoes

Purple and blue potatoes

Baby/Petite/New potatoes

Sweet potato

Japanese yams





## CHAPTER 2:

# Soups and Salads

From the heartiest, most comforting bowl of soup to the lightest and brightest salad, potatoes make a grand addition to a coursed meal or a quick and easy lunch or dinner.

- Hearty Clam Chowder with Crispy Potato Skins **XXX**
- Cream of Potato Soup with Porcini Mushrooms and Bacon **XXX**
- Turnip, Maitake, and Potato Soup **XXX**
- Spiced Cream of Sweet Potato Soup **XXX**
- French Onion Soup with Crispy Potato Galettes **XXX**
- ◁ Roasted Potato and Sweet Corn Chowder **XXX**
- Red Bliss Potato Salad with Tangy Pepper Sauce and Manchego **XXX**
- Potato, Arugula, Pesto, and Prosciutto Salad **XXX**
- Roasted Baby Dutch Potato and Smoked Salmon Salad **XXX**
- Roasted Sweet Potato, Hazelnut, and Apple Salad **XXX**
- Spicy Edamame Potato Salad **XXX**

## “Hangover” Breakfast Perfection

Growing up, my father would make what I now call his “hangover” morning meal of hash browns, sausage, cheddar, and chives for breakfast. As an adult, I enjoy this after a late night with friends or when I’m just hungry for a filling, hearty weekend brunch.

SERVES 1–2

1 medium russet potato, peeled and rinsed	3 large eggs
1 tablespoon unsalted butter	Salt and freshly ground black pepper, to taste
½ stick Kowalski hunter’s sausage or other dried sausage stick, cut into ¾-inch strips	Shredded cheddar or American cheese (optional)
2 cloves garlic, minced	Chopped fresh chives, for garnish

1. Using a mandoline or very sharp knife, cut the potatoes lengthwise into ⅛-inch-thick slices. Stack the slices and carefully cut them lengthwise again into ¼-inch-thick strips. Soak the shoestrings in a bowl of cold water for a few minutes and then pat them dry with paper towels.
2. In a large nonstick skillet, melt the butter over medium heat until the foaming subsides. Add the sausage and cook for about 5 minutes, or until the sausage is crisp but not too brown. Transfer to a paper towel to drain.
3. Add the shoestrings to the skillet and cook until they start to brown, about 7 minutes. (Add more butter, if necessary; the pan should not smoke.) Stir in the garlic and cook for 1 minute. Return the sausage to the skillet and stir well. Crack the eggs over the top of the potatoes. Cover and cook until eggs whites are set, about 3 minutes. Season with salt and pepper.
4. Top with cheese, if desired, garnish with chopped chives, and serve.





# Potato Gnocchi

SERVES 4-6

3 medium russet potatoes

1 tablespoon salt

¼ cup grated Parmesan

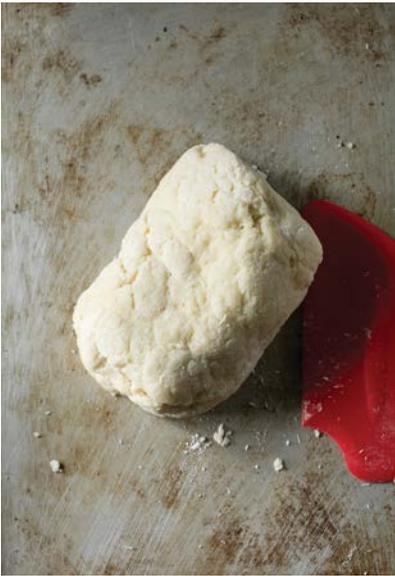
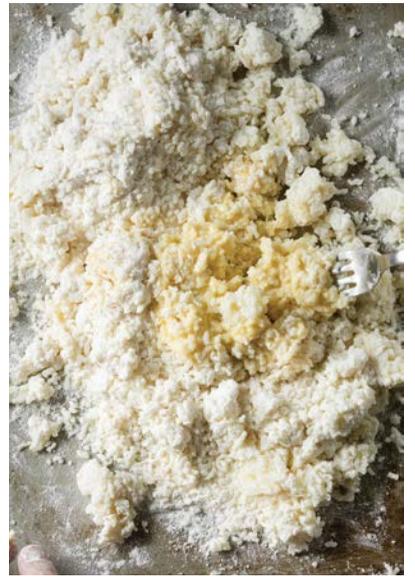
1 cup all-purpose flour, plus more for rolling

1 large egg, lightly beaten

1. Preheat the oven to 375°F.
2. Using a fork, prick each potato several times. Place them on a rimmed baking sheet and bake for about 1 hour, or until the potatoes are tender all the way through. Remove them from the oven and set aside until cool enough to handle.
3. Peel the potatoes and run them through a potato ricer or box grater back onto the baking sheet. Refrigerate the riced potatoes until they are cold, about 30 minutes.
4. Put the riced potatoes in a mound on a floured working surface. Sprinkle the salt, Parmesan, and flour over the potatoes. Create a well in the center of the potatoes and add the beaten egg. Begin mixing the ingredients together with your hands and lightly kneading the dough until it just comes together without separating. If the dough is too sticky, add more flour, but be careful not to add too much or to over-knead, as this will make the gnocchi heavy and tough.
5. Shape the dough into several long ropes that are about ½ inch in diameter. Cut each rope into ¾-inch lengths. With a floured finger, make a dimple in each dough ball as you press it gently against a floured fork. Transfer the gnocchi to a lightly floured surface, without touching each other. Use immediately for Potato Gnocchi Carbonara with Pancetta (page xx) or Pan-Fried Potato Gnocchi with Spinach (page xx), or freeze for up to 3 months (see Allen's Tip).

**Allen's Tip:** The best way to freeze gnocchi is to first lay them out on a rimmed baking sheet in a single layer and pop that in the freezer. Once the gnocchi are frozen solid, transfer them to a zip-top bag to save space in the freezer. Be sure to fully thaw the gnocchi (overnight in the refrigerator) before cooking them, otherwise the outsides can disintegrate in the boiling water before the middles are cooked through.





# The Potatopia Cookbook

77 Recipes Starring the Humble Potato

**Allen Dikker**

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**Latkes. Gnocchi. Aligot. Knishes. Samosas. Munini-imo. Poutine.**

Potatoes—consumed globally at a rate of about 68 pounds per capita each year—are the stars of some of the world’s most beloved dishes. Perhaps this is why most of us tend to underestimate the humble tuber: it’s so familiar that we forget its full potato potential.

Enter *The Potatopia Cookbook*, a collection of 77 creative potato recipes from Allen Dikker, the CEO and founder of Potatopia, the growing fast-casual all-potato restaurant that has been featured by the *New York Times*, the *Village Voice*, and *Eater.com*, among others.

While this cookbook includes some traditional potato dishes like gnocchi and shepherd’s pie, most recipes are innovative creations that reimagine the world’s most popular vegetable. Ever thought to make lasagna with paper-thin potato slices instead of noodles? Or prepare truffles with mashed potatoes? Find it all in *The Potatopia Cookbook* alongside detailed descriptions of potato varieties and knife cuts, potato history, and potato preparation and storage tips. The result is a hearty, wholesome celebration of all things potato.

Promotion through Potatopia stores in New York, New Jersey, and Florida • Extensive social media campaign • National and regional publicity campaign • Select author appearances • Extensive bookseller marketing campaign • Special prepublication mailings



**Allen Dikker** is an entrepreneur who has successfully launched several businesses in industries such as real estate, media, and food. Most recently, he founded Potatopia, a fast-casual, all-potato concept restaurant that features high-quality ingredients and a range of signature sauces.



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