



FRESH POTATO CULINARY INSPIRATION:

Fingerling & Petite Potatoes

TINY SIZE, BIG FLAVOR

Fingerling and petite potatoes can be cooked whole and with the skin-on, meaning virtually no prep. While these potato types have subtle differences, both fingerlings and petites are beloved for their bite-sized package, ability to absorb flavors, and colorful variety.

Fingerlings have a medium sugar content; firm, waxy texture; and buttery, nutty, earthy flavor. Available with red, orange, purple, or white skin, fingerlings are named for their oblong, finger-like shape, and are usually between two and four inches long.

Petites, also known as “creamers,” are yellow, white, red and purple potatoes harvested at a smaller size. They have a shorter grow time of about 60 days, as opposed to their traditional counterparts, which are a 90-day crop. Ranging from marble-sizes to ping pong ball-sized, petites have the same skin and flesh color, shape, texture, and sugar content as their larger-sized cousins, but pack a more concentrated flavor.

BEST APPLICATIONS

- Grilled
- Soups or Stews
- Salads
- Roasted
- Pan Fried
- Confit

CHEF TIPS

Fingerlings and petites are beloved ingredients for their concentrated potato flavor and stand-out appearance. Whether roasted, pan-fried, tossed into salads, or simmered in stews, they make a statement. Take culinary innovation to the next level with these easy-to-work-with potatoes. Here's some inspiration to spark your creativity:

- Split fingerlings lengthwise and oven-roast to serve as a small plate or side dish alternative to fries, enjoyed with a flavored dipping sauce like spicy ketchup, romesco, or Sriracha mayo.
- Convert petites into succulent confit potatoes by slow cooking in butter and oil.
- With little-to-no prep, fingerlings and petites are optimal for off-site cooking and catering.
- Roast a combination of colors for an attractive side.





POTATO TOSTONES

Smashed fingerling potatoes replace plantains in these “tostones,” tossed with a sauce of mayonnaise, Worcestershire sauce, mustard, and sherry or malt vinegar. Top with any salad, spread, or a dip you have in the back of house.



BEEF AND BROCCOLI POTATO PIZZA

Fingerling potatoes, broccoli, and stir-fried beef with an Asian marinade top off this pizza for an unexpected, one-of-a-kind fusion dish.



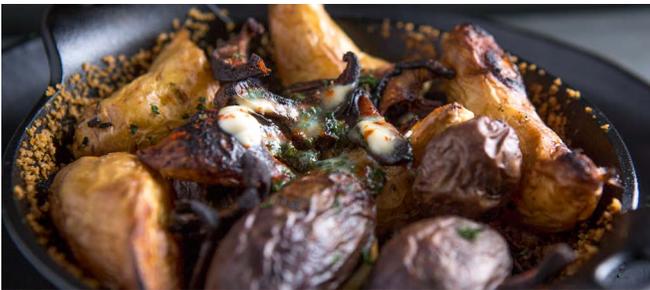
SESAME ROASTED POTATOES WITH CHILLED BOK CHOY AND MISO GINGER DRESSING

Tender pieces of roasted fingerling potatoes scented with fragrant sesame oil, arranged on a bed of chilled stir fry vegetables and served with a ginger miso dressing.



SMOKY POTATO BURNT ENDS

Vegetarian burnt ends made of tender fingerling potatoes tossed in a sweet BBQ dry rub with paprika, cumin, garlic, and brown sugar. Roasted in the oven and drizzled with BBQ sauce.



CAMPFIRE POTATOES

Fingerling or petite potatoes cooked with duck fat, smoked salt, soy sauce, garlic, and shiitake mushrooms. Served with crème fraiche, smoked paprika, and parsley.



SMOKED POTATO SALAD GARDEN

Creamy and classic American-style potato salad with a hint of smoky flavor, presented as a beautiful, edible garden.