



## 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.