

Marquis Potatoes

June 18th, 2022

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:30

Marquis Potatoes are a versatile dish that can be eaten as a finger food or served as a side with a Beef Roast. This French potato recipe is made by piping mashed potatoes into donut-shaped rings, then baking the mashed potato donuts. The open center of the baked potatoes are filled with a savory sauce. This recipe uses a Tomato-based sauce. You can make mashed potatoes from scratch for this recipe, but instant mashed potatoes will reduce the prep time by more than an hour, with no real benefit to the recipe.

Ingredients:

8 servings Instant Mashed Potatoes (reduce the liquid from the boxed instructions to produce a mix that is slightly more on the dry side)

4 Tablespoons Unsalted Butter, softened at room temperature

2 Tablespoons Heavy Cream

4 Egg Yolks

1 Pinch Salt

1 Pinch Pepper, freshly ground

Parmesan Cheese

Fresh Parsley, finely minced

Sauce Filling:

1 Tablespoon Olive Oil

1/2 Red Onion, diced

1 Can Fire Roasted Tomatoes

1 Garlic Clove, minced

1 Splash Fish Sauce

1 Teaspoon Dried Summer Savory

1 Tablespoon Capers, rinsed

Directions:

Mix together the Butter, Heavy Cream, Egg Yolks, Salt, and Pepper. Whip well.

Fully integrate the Egg mixture with the Mashed Potatoes.

Move the Potato mixture into a piping bag with a large (1/2 inch) star tip.

Prepare a sheet of parchment paper onto a large oven sheet.

Use a Tablespoon and make a small circle of Potato, about 2 or 3 inches across, on the parchment paper. This will provide a Base for the Marquis. Create 11 additional Marquis Bases across the parchment paper, about 2 inches apart.

Use the piping bag to stack 3 layers of donut-shaped rings onto each Base.

Bake at 400°F for 15 minutes. Rotate the oven sheet and bake for another 10 minutes. The Potato rings should begin to turn a golden brown color. If the Marquis flattened and spread out, you used too much liquid in the Mashed Potatoes.

Sauce Filling:

Heat Olive Oil in a saucepan. Sweat the Onions.

Add the Tomatoes.

Stir in the Garlic and the Summer Savory.

Add the Fish Sauce and the Capers.

Stir well and simmer for 15 minutes. The Sauce should begin to thicken.

Remove from the heat.

Serve each Marquis filled with a few scoops of the Sauce.

Sprinkle with Shredded Parmesan Cheese and Parsley.