



# TARTINE DEGUSTAZIONE

*(Canapes Tartlets)*

Serves: 8 | By Chef: Rafaela Carneiro

## INGREDIENTS - POTATO SALAD

- Tartlet shell
- 1 large potato, boiled until al dente
- 1 tbsp Homemade Mayonnaise
- 1 tbsp chopped green olives
- 1 tbsp chopped red onion
- 1 tbsp chopped pickles (Cornichons)
- 1 tbsp chopped parsley
- 2 tsp plain yogurt
- 1 tsp extra virgin olive oil
- Salt, white pepper, and Tabasco to taste

## INGREDIENTS - BEET SALAD

- Tartlet shell
- 1 beet, boiled until just tender, peeled, and cut into 1/3- inch cubes
- 2 tbsp goat curd
- ½ tsp lemon juice
- 1 tsp chopped parsley
- Salt, black pepper, and Tabasco to taste.

## PROCEDURE- POTATO SALAD

- 01** Peel the potato, then cut into 1/3 - inch cubes, in a frying pan with oil sauté the potato cubes, to give color and crispness. Remove all excess of oil and let it get cold.
- 02** In a bowl fold all ingredients gently (do not break up the potatoes cubes) and season to taste. Cover the bowl with plastic wrap and refrigerate for 1 hour before serving.

## PROCEDURE- BEET SALAD

- 01** Combine all ingredients in a bowl and season to taste. Cover the bowl with plastic wrap and let rest for 1 hour before serving

**MARKETPLACE**

