

PALMINA



Black Olive “Caviar” in New Potato Cups paired with Palmina Pinot Grigio

6 new potatoes
2 ounces black olives, finely chopped
1 tablespoon basil, minced
1 teaspoon balsamic vinegar
about half a cup total Extra Virgin Olive Oil
1 garlic clove, crushed
¼ teaspoon red pepper flakes
¼ teaspoon freshly ground black pepper
1 teaspoon sea salt
1 hard-cooked egg
Salt & pepper
1 tablespoon sour cream

1. Turn on the broiler.
2. Cut each potato in half, then even the bottom of each half so that it will stand on end. Use a melon baller to scoop out the flesh leaving a 1/8” thick shell. Lightly brush with olive oil. Place on a baking sheet until the broiler for 6 – 8 minutes, until lightly browned.
3. Mix the olives, basil, vinegar, 2 teaspoons olive oil, garlic, pepper flakes, pepper and salt.
4. Remove the yolk from the egg and chop/crumble finely. Season with salt & pepper.
5. Place about 1 teaspoon of the olive caviar in the potato cup and top with a ¼ teaspoon of egg and a dot of sour cream.

