



Romesco Fry Flight with Aioli

Two romesco fry flights - featuring romesco and romesco aioli - served with Stealth straight-cut fries and sweet potato fries.

INGREDIENTS

170 grams Lamb Weston® Stealth Fries® 1/4" Shoestrings Skin-On (X7280) and Sweet Things® Sweet Potato Fries (L0092)

Romesco Sauce

340 grams roasted red peppers

4-5 ea. plum tomatoes

340 grams raw almonds

120 grams parsley, fresh

30 mL olive oil

5.7 grams salt (more to taste)

2 ea garlic

30 mL lemon juice

Romesco Aioli

24 ea. egg yolks

12 ea. garlic

5.7 grams red chili flakes

303 grams slivered almonds

16 ea. red peppers, quartered, seeded, charred and skin removed

1 ea. juice of a lemon

Kosher salt and ground black pepper to taste

720 mL extra virgin olive oil

240 mL bacon fat

DIRECTIONS

Romesco Sauce

1. Put all ingredients in a blender and pulse until smooth.

Romesco Aioli

1. Combine all the ingredients except the oil and fat in a food processor until smooth.
2. With the food processor running, slowly add the oil and fat.

Plate Assembly

1. Prepare fries according to manufacturer's directions.
2. Portion Romesco and Romesco Aioli in a few short cocktail glasses - or shot glasses.
3. Place fries into each glass on top of the sauces to create the fry flight.

Yield

1 portion + 1 gallon aioli