



Romesco Fry flight

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

DIRECTIONS

Romesco Sauce

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

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

INGREDIENTS

6 oz. Lamb Weston Stealth Shoestrings (S30) and Sweet Things® Sweet Potato Fries (L0092)

3 oz. Romesco Aioli (See recipe here)

Romesco Sauce

12 oz. roasted red peppers

4-5 ea. plum tomatoes

1 cup raw almonds

½ cup parsley, fresh

2 Tbsp. olive oil

1 tsp. salt (more to taste)

2 ea garlic

1 oz. lemon juice