



# KAMEN RECIPE

## Potato Churros

WITH KAMEN GRENACHE

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Chef Fiorella Butron brings the influence of her world travels to her classical Cordon Bleu training. From Latin America to Europe, Hawaii to South East Asia, tastes of the globe inspire her regenerative cuisine. Fiorella's restaurant, Allikai, is based in Sonoma and treats guests to a feast for the senses and the soul.

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*Serves 2*

### INGREDIENTS

- 2 lbs. russet potatoes
- 2 egg yolks
- 5 Tbsp. cornstarch
- 1 Tbsp. grated Parmesan cheese
- 1 Tbsp. Dijon mustard
- Sea salt and fresh ground pepper to taste
- Frying oil

### DIRECTIONS

Preheat the oven to 400°F, and cook the potatoes with skin. Once fully cooked, peel, mash, and pass through a sieve—reserve 1 lb.

Mix the reserved mashed potatoes with the egg yolks, the cornstarch, the Parmesan cheese, and the mustard.

Add salt and pepper to taste and stir well until you obtain a homogeneous mass.

Fill a pastry bag with a star nozzle with it and let it rest in the freezer for 10 minutes.

Meanwhile, fill a frying pan halfway with oil and heat it over medium-high heat.

Gently drop strips of the puree onto the hot oil, cutting with scissors to the desired length, approximately 2 inches.

Stir until they are all golden.

Drain the excess oil and serve immediately, with grated Parmesan.



*Fiorella Butron*  
*Chef/Owner of Allikai*