

BEST HORS D'OEUVRE

Caviar Potato Taco



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Caviar Potato Taco, Trendsetter Gala

SYNOPSIS

Our Caviar Potato Taco is a sophisticated twist to a street-food favorite and submitted for your consideration as Best Hors d'oeuvre. Served at a Trendsetter Gala, this multi-bite hors d'oeuvre won the hearts of both caviar aficionados and hesitant converts to the fish egg fandom. The soft and indulgent potato center is wrapped in a corn tortilla shell and fried to the perfect crunch. Topped with a dollop of koji crème fraiche, a sprinkle of chiffonade chopped chives and a generous serving of Tsar Nicoulai Reserve caviar, this hors d'oeuvre blends traditions with playful food pairings and presentation.



CONCEPT

Our goal with the Caviar Potato Taco was to reinvent caviar tasting decorum. We wanted a playful hors d'oeuvre that would bridge the divide between those accustomed to the traditional, and guests who may have never had the opportunity, or desire, to try caviar. We knew the caviar's vessel would need to be approachable and familiar yet nod to the conventional. Using time-honored caviar pairings of potato and crème fraîche, we determined the potato taco would be perfect platform to explore this juxtaposition.



ORIGINALITY + PRODUCTION

We blended traditions to create an approachable and decadent hors d'oeuvre that crossed culture and class. With an aim to erase preconceived expectations, we added a worldly touch to the hors d'oeuvre. We drew from cross-cultural inspirations with the Asia originated koji to the French crème fraiche. We then partnered this blend with Russian caviar to sit upon the Latin-born taco. We wanted the taco not to present as gourmet in nature, which led us to fry and serve the taco as one would receive at a taco truck. The Russet potato was steamed, salted, and crushed prior to arrival onsite. Held slightly chilled, the potato mix was then stuffed into corn tortillas and fried on a cast iron until crisp and golden at the event. Once warm to touch, the toppings were layered, and the taco set upright, side-by-side on a wooden tray. The Caviar Potato Taco was fired on demand to hold both the warmth and crunch of the fried shell.

CHALLENGES + OBSTACLES

The biggest challenge in the was in the size of the taco and portion of caviar. We knew the Caviar Potato Taco would need to be more than one bite and we experimented to find the delicate balance between size and ease of eating for this passed hors d'oeuvre. We wanted guests to interact with the taco with a head tilt to capture the essence of street-side taco truck dining. We needed to ensure the taco held its shape and toppings as guests continued to their second or third bite. We found the sweet spot in a 4" tortilla. Caviar quantity was the next hurdle as we wanted these salty beads to pop in the guests mouth at first bite, but not overwhelm in texture or taste. We discovered a heaping teaspoon of caviar was the most complementary to the potato, crème fraiche, tortilla, and chives.



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RECIPE

Potato Taco, Tsar Nicoulai Reserve Caviar, Crème Fraiche

Ingredients

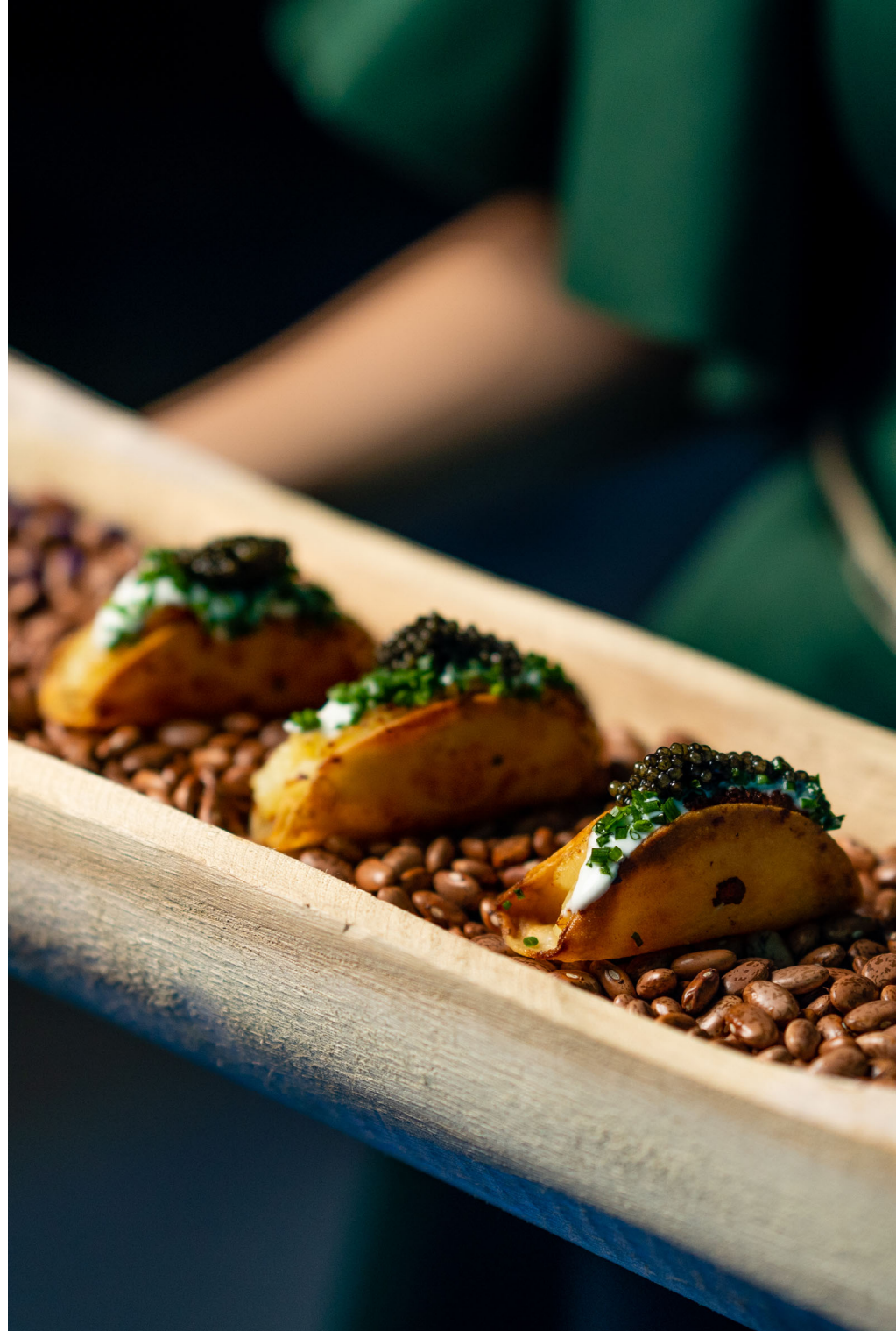
4 inch corn tortilla
Crushed steamed Russet potato, seasoned with salt.
Koji crème fraiche
Tsar Nicoulai Reserve Caviar
Chive, chiffonade

Koji Crème Fraiche

2 cups crème fraiche
½ cup salad oil
2 garlic cloves
4 tbsl koji
½ tsp salt
Puree till smooth

Assembly

Fill tortilla about half way with crushed potato and fold into taco shape. Pan- fry in a cast iron pan on both sides till golden and crispy. Slightly open taco and dollop 2 tsp of koji crème fraiche, 2 tsp caviar, and sprinkle with chives.



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