

Coriander Potatoes with Roasted Tomatoes and Caramelized Paprika Butter

Coriander seed is one of my favorite spices. Its sweet, lemony citrus flavor is perfect in toning down pungent spices in spice blends, and it's great on its own, as it adds an orange-like perfume to anything that it's combined with. Here we use the seed along with the leaves (cilantro) of the plant, which taste nothing alike. I've been serving this recipe at Saffron for several years. Guests seem to never tire of it, and neither do I. It's a perfect match to the Spice Crusted Beef Strip Loin (page XX) or the Braised Veal Breast (page XX).

6 SERVINGS

FOR POTATOES

2 lb (908 g) assorted fingerling potatoes, scrubbed, not peeled
2 cups (400 g) sea salt
3 sprigs of thyme
2 tbsp (30 ml) canola oil
3 tbsp (12 g) coriander, lightly crushed
2 cups (300 g) assorted color cherry or grape tomatoes, halved

TO FINISH

1 cup (240 g) Thick Yogurt (page XX)
1 garlic clove, finely grated
1 tbsp (15 ml) fresh lemon juice
sea salt
½ cup (87 g) Caramelized Paprika Butter (page XX), warmed
Micro cilantro or very small leaves of cilantro, for garnish

FOR THE POTATOES

In a medium pot, combine the potatoes with salt and thyme, barely cover with water and bring to a boil. Reduce the heat and simmer the potatoes uncovered until tender, about 15-18 minutes. Check by inserting a paring knife in the center of the potatoes. Drain the liquid and let cool at room temperature. Once the potatoes are cool enough to handle, discard the thyme then lightly crush with the palm of your hand.

Meanwhile, preheat the oven to 450°F (232°C). Heat canola oil in a large ovenproof skillet on moderate high heat. Add the crushed potatoes and cook undisturbed for 1 minute. Toss in the coriander and cherry tomatoes. Place skillet in the oven and cook for 5-7 minutes, or until the tomatoes start to brown on the edges and the potatoes are warmed through and starting to brown.

TO FINISH

In a small mixing bowl, combine the yogurt, garlic and lemon, season with salt and whisk to combine. Equally divide and spread the yogurt with the back of a spoon between 6 individual plates. Spoon the potatoes in the center of the plates. Drizzle the caramelized paprika butter on and around the potatoes, garnish with a few leaves of micro cilantro.

