



Classic Potato Chip Recipe

Curated by Rosie Hospitality

“One of our favorite pairings is caviar and potato chips - the salty, briny combination pops with each bite. Add a dollop of crème fraîche and top with chives for an even more indulgent snack. For the chives, we recommend rinsing, thinly chopping, then placing them in ice water before serving. This will keep them bright and crunchy, adding another texture to this delectable treat!”



Ingredients

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| 4 Medium | Yukon Gold potatoes, cleaned and peeled (use Russets if Yukon unavailable) |
| 3 Tablespoons | Kosher Salt |
| 1 Quart | Oil for frying (canola, peanut, or vegetable) |

Method

1. Thinly slice the peeled potatoes. A mandolin is a great tool for this or put your knife skills to the test! After slicing, immediately place in a bowl with ice water. Once done slicing, drain the water and rinse the potatoes and place back in a bowl of water with the salt and let soak for at least 30 minutes (two hours is preferred). Drain, then rinse and drain again.
2. Heat oil in either a deep fryer or deeper pan to 365 degrees F.
3. Once oil is hot, place the potatoes in small batches into the oil. Once chips are golden remove and place on paper towels to remove excess oil.
4. No need to further season with salt as the caviar will add the extra salt component. If you are a salt fiend however, toss with salt to taste.
5. Store in an airtight container with a paper towel at the bottom.

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Jammy Eggs Recipe

Curated by Rosie Hospitality

“Soft-boiled, jammy eggs are the perfect base for salty, zesty caviar. This recipe is great for breakfast or even an elegant and easy party hors d’oeuvres. We suggest using farm fresh eggs as the higher quality yolk is extra rich and delicious. But if you’re pinched for time, there is a store-bought alternative. Some grocery stores offer hard-boiled eggs, which we suggest chopping into small pieces and placing on top of a potato chip (you will want thicker chips for this).”



Ingredients

1 Dozen	Farm fresh eggs or a high-quality store bought (pasture, cage free)
1 Tablespoon	White vinegar
To Taste	Kosher salt

Method

1. Bring a large saucepan of water, vinegar, and salt to a boil over medium-high heat.
2. Carefully add the eggs one at a time with a slotted spoon (try to be fast to get an even cook.) Adjust the heat to keep a gentle boil throughout cooking.
3. Cook for 7 minutes, no more. If a slightly runnier yolk is desired, boil for 6.5 minutes.
4. Remove eggs from pan and place in an ice bath for 10-15 minutes.
5. Gently crack the eggs against a flat surface all over and gently remove the entire shell. Rinse.
6. Cut in half lengthwise. Eggs can be cooked and peeled (not cut!) up to three days ahead of time, just be sure to store in an airtight container in the fridge.

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Crème Fraîche Recipe

Curated by Rosie Hospitality

“Caviar and crème fraîche are a classic canapé combination, especially when piled atop a traditional French blini or homemade potato chip. Crème fraîche is similar to sour cream but a little milder in taste. This recipe is so easy to make and only requires two ingredients. But there are several store-bought options that taste great as well. We recommend Bellwether Farms from our neighbors in Sonoma.”



Ingredients

2 Cups	Pasteurized fresh cream
2 Tablespoons	Cultured buttermilk

Method

1. Combine cream and buttermilk into a mason jar or other airtight container and cover.
2. Let sit at room temperature for 24 hours.
3. After 24 hours, place in fridge for one hour.
4. Remove from fridge and stir. It will be thick and creamy with a rich and slightly tangy flavor. Store in fridge for up to two weeks.

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Pickled Shallots Recipe

Curated by Rosie Hospitality

“Pickled shallots and caviar are the perfect pairing, playing on the marriage between sweet and salty. When choosing the pickling liquid, we opt for red wine vinegar as it will add a beautiful pink color to the finished product. Pickled onions or shallots are also available in specialty grocery stores, but be sure the brine is not too powerful (i.e. minimal spices, herbs, etc.) as this will overpower the caviar.”



Ingredients

4 Large	Shallots, thinly sliced into rings
1 Cup	Vinegar of choice
1 Tablespoon	Kosher salt
1 Tablespoon	Sugar

Optional - 1 red beet, peeled and cut into thick cubes

Method

1. In a small saucepan, combine vinegar, sugar, salt and 1/2 cup water over moderate heat until the sugar and salt are dissolved.
2. Place shallots in a small container (mason jar, Tupperware, etc.)
3. Pour the vinegar mixture over the top of the shallots.
4. Add a few cubes of chopped beet (this will produce a vibrant pink/magenta color in the finished product). Seal jar and place in fridge for four hours before serving.

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