

Roasted La Ratte de Paris Potato Recipe

By Angel Ramos of Candle 79

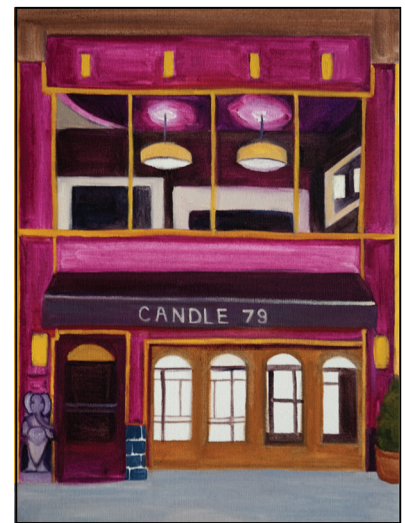
Serves 4–6 people

Ingredients:

- 1 lb La Ratte de Paris potatoes, quartered lengthwise
- 3 tbsp extra-virgin olive oil
- 1 tbsp nutritional yeast
- 1 tbsp chopped fresh flat-leaf parsley
- sea salt and freshly ground pepper

Directions:

1. Preheat the oven to 350°.
2. Put the potatoes in a bowl. In a small bowl, whisk together the olive oil, nutritional yeast, and parsley, and season with salt and pepper. Pour the mixture over the potatoes and toss gently to coat.
3. Arrange the potatoes in a single layer on the baking sheet. Roast until tender and lightly browned, about 30 minutes.



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Candle 79, the venerable vegan/vegetarian restaurant in Manhattan is world famous and frequented by vegan celebrities such as Paul McCartney. The chef, Angel Ramos, has created a special dish just for the La Ratte de Paris.



www.larattedeparis.com