



Kaviari Maison

BOILED MITRAILLE POTATOES



RECIPE IDEAS

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Boiled Mitraille Potatoes

Serves four

Preparation time: 20 min

Cooking time: 10 min

50 g Kaviari French Baeri caviar · 400 g mini Mitraille potatoes · 40 g
Greek olive oil · juice of ½ lemon · black pepper · wild fennel

Cook the potatoes in their skins for about 10 minutes,
then leave them to cool.

Toss them with the olive oil, lemon juice and a few turns of freshly
ground black pepper.

Divide the potatoes between four bowls, then place a tablespoon of
caviar on each serving. Sprinkle with wild fennel before serving.