



New Potatoes with Caviar

For an attractive presentation, use golden caviar, salmon roe and, of course, if you can afford it, the real thing, caviar.

1 1/2 lb. small new red potatoes, 12 to 16, unpeeled and well scrubbed
2 Tbs. vegetable oil
3/4 cup sour cream or crème fraîche
2 tsp. finely chopped fresh chives
1/4 tsp. salt
Pinch of freshly ground white pepper
2 oz. any variety of caviar or fish roe
Fresh parsley sprigs or watercress



Preheat an oven to 475°F.

Place the potatoes on an ungreased baking sheet. Bake until cooked through and slightly crispy, 45 to 50 minutes; prick with a knife or skewer to test for doneness. Remove from the oven and let cool. Cut each potato in half crosswise. If the ends of any potatoes are uneven, cut off a thin slice from them so they will stand upright once they are filled. Carefully scoop out all the pulp from each half, leaving only a thin shell. Place the pulp in a bowl. Return the potato shells to the baking sheet, hollow sides down, and brush the skins with the oil.

Return to the oven and bake until crisp, 10 to 15 minutes. Remove from the oven and reduce the temperature to 425°F.

To the potato pulp add 1/2 cup of the sour cream, the chives, salt and white pepper and mix well. Pack the potato mixture into a pastry bag fitted with a medium star tip and pipe the mixture into the shells. Alternatively, using a small teaspoon, spoon the mixture into the shells.

Place the filled potatoes on an ungreased baking sheet. Bake until heated through, 10 to 15 minutes. Arrange the potatoes on a serving platter. Garnish each with a dollop of the remaining sour cream, then of caviar. Garnish the platter with parsley sprigs and serve immediately. Serves 10 to 12 as an appetizer.