

PROJECT

# REINVENT

**OBJECTIVE** / A refreshingly reinvented first course

**INVENTOR** / Executive Chef Anthony Sicignano, The Breakers, Palm Beach, Florida

**REINVENTION** / Idaho® Potato Soufflé

INGREDIENTS

- 3 Idaho Potatoes
- 1/4 T Crème Fraîche
- 3 oz. Cream Cheese, whipped
- 2 Egg Whites, beaten
- 1 Egg Yolk



SUMMARY

Chef Sicignano combines a light, freshly baked Idaho Potato soufflé with citrus cured wild King Salmon, fresh fruit, crème fraîche and a decadent dollop of caviar to create a delightfully fresh starter. For this and other reinvented Idaho Potato recipes, visit us on the Web.

[idahopotato.com/fspro](http://idahopotato.com/fspro)



Ingredients. Ideas. Invention.