

# ST. SUPÉRY ESTATE VINEYARDS & WINERY

## POTATO PAVÉ

Recipe by St. Supéry Estate Chef Vincent Sanchez

This recipe absolutely elevates a humble side dish into one of our all-time favorite sides. The crispy, salty layers of thinly sliced potatoes will delight your palate. Potato Pavé pairs perfectly with St. Supéry Dollarhide Estate Vineyard Sauvignon Blanc, Napa Valley.

### Ingredients

*Unsalted butter, as needed*  
*1 ½ lb Yukon Gold potatoes*  
*Sea salt & ground black pepper*  
*Grated Parmigiano Reggiano*  
*Neutral oil for frying*



### Preparation

1. Melt the butter and keep it handy for assembling.
2. Prepare a standard loaf-sized pan: oil the bottom and sides generously with melted butter; line with parchment paper, leaving enough to cover the top of the pan before baking; then oil the inside of the paper again with more melted butter. Preheat your oven to 325° F.
3. Peel the potatoes and place them in a container of water to prevent oxidation while you work. Working with one or two potatoes at a time, use a mandolin to slice perfectly even 1/16-inch-thick slices.
4. Begin layering the potato slices in the pan. Pavé is French for tile, so imagine you are shingling the slices. Work from the outside towards the center, leaving about a quarter of the previous slice visible each time.
5. When the first layer is complete, brush on a thin layer of the melted butter, and sprinkle lightly with salt, pepper, and Parmesan. This step will be repeated for each layer. No salt, pepper, or cheese will be needed after the very last layer. When all the potatoes have been layered in (the pan should be filled about halfway), fold the extra flap of parchment paper over the top of the pavé. Weigh down the top of the pavé as completely as possible. You may use another loaf pan with baking weights inside.
6. Bake for 40-60 minutes. When done, the top of the potatoes should be light golden brown, and a cake tester inserted into the pavé should go in smoothly with no resistance.
7. Leaving the weight in place, allow the pavé to cool to room temperature, then place it in the refrigerator overnight to set. Properly covered, the pavé will keep like this for a few days.
8. When ready to serve, turn the pan upside down to unmold. Portion into equally sized rectangles or squares, trimming the edges for a uniform appearance.
9. Over medium-high heat, pan-fry the pieces in neutral oil up to a depth of 1 inch. Work in batches to avoid overcrowding the pan and to ensure even cooking on all sides. As the pavé pieces turn golden and crispy, remove from the oil, place on a rack or paper towel to drain, and finish generously with your favorite coarse finishing salt.

## Pair It with:



**2023 St. Supéry Dollarhide Estate  
Vineyard Sauvignon Blanc**  
**93 points, Wine Spectator**

A versatile wine filled with fresh grapefruit, kiwi, lemon zest and dried melon aromas followed by a richly textured palate of pink grapefruit, apple, lime zest and white peach essence. A perfect wine to share and pair this Thanksgiving.

**ST SUPÉRY**  
ESTATE VINEYARDS & WINERY  
NAPA VALLEY

[stsupery.com](https://stsupery.com)

Wine Spectator +  **HESTAN**  
www.hestan.com