

SIGNATURE  
FLAVOR

# TAMALE

## WITH A TWIST

BY KATIE AYOUB

Tamales offer a tremendous platform for flavor innovation. They represent a few of today's biggest trends—comfort food, global flavors and portability, all wrapped up with a street-food sensibility. They fit into snacks and shareable menus nicely while lending a versatile recipe that welcomes signature versions. “Almost every culture has a traditional dish comprised of dough with a savory filling,” says RJ Harvey, global foodservice marketing manager for Potatoes USA. “The tamale is Mexico’s version, but the format can serve as a blank canvas to incorporate flavors from all over the globe.”

His North African Tamales with collard greens, potatoes and farmer’s cheese demonstrate the versatility. “We created this global mash-up by pairing the tamale concept with North African flavors and ingredients that go well with corn, such as slow-braised collard greens, potato, farmer’s cheese, almonds and harissa,” says Harvey. “Potatoes are a comforting, familiar ingredient that give patrons the security to branch out and try exotic flavor profiles.” Another interesting differentiator in this dish is the use of dehydrated potato in the masa dough. “Potatoes are an innovative addition to baked goods and doughs. For this recipe, we add dry potato flakes, but as they steam, they rehydrate and contribute to an exceptionally moist dough,” he says. Potato flakes can help in other unexpected places, too, says Harvey, who suggests using them to thicken sauces and gravies, or replace bread crumbs as a functional binder for a gluten-free option.

### THE DOUGH

MASA DOUGH ENRICHED WITH DEHYDRATED POTATO YIELDS A LIGHT, FLUFFY RESULT

### THE FILLING

YUKON GOLDS RETAIN THEIR SHAPE, ABSORBING FLAVORS NICELY

### THE CREMA

GREEK YOGURT ENLIVENED WITH HARISSA ADDS A COOL CONTRAST WITH A PRICKLE OF HEAT

