



Our Executive Chef Corbin Tomaszeski shares an exclusive recipe featuring **Holt Renfrew Peach Chutney**, available in our Holts Holiday Shop.

The peach chutney adds such a nice flavour to a favourite of mine, potato cakes.
~Chef Corbin

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HOLT RENFREW

Mini Potato Cakes Topped with Poached Shrimp, Mascarpone Cheese and Peach Chutney

Serves 12 hors d'oeuvres

2-3 cups potatoes, cooked and coarsely grated
salt and pepper to taste
1 small egg
1 tsp. chopped fresh dill
1 tbsp. chopped fresh chives
Extra Virgin Olive oil

12 whole poached shrimp, peeled and deveined
(31/40 sized shrimp)
¼ cup mascarpone cheese-softened
3 tbsp. **Holt Renfrew Peach Chutney**

Combine potatoes with the beaten egg, fresh dill and chives. Salt & pepper to taste. Portion the mixed potatoes into 12 equal sizes and shape into small discs. Pre-heat a non-stick sauté pan with 2 tbsp. extra virgin olive oil. Sauté the potato cakes on both sides until golden brown and crisp. Remove from heat and allow to cool. Top each potato cake with a dollop of mascarpone cheese, a shrimp and garnish with Holt Renfrew Peach Chutney. Enjoy!