



Potato Chips with Roe and Creme Fraîche

WINE PAIRING: Standing Stone Saperavi Brut Rosé 2023



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Recipe exclusively developed for H.J.W. Vineyards by Maggie Ruggiero.

Photo by Paul Brissman

Serves 4 as a nibble

6oz (¾ cup) creme fraîche	4 oz trout or salmon roe
Finely grated zest of 1 lemon	1 Tbsp small fronds and 1
5 oz bag potato chips,	Tbsp finely chopped dill
preferably just the unbroken	1 Tbsp minced chives
chips	Freshly ground black pepper

Whisk together the creme fraîche and lemon zest.

Just before serving, scatter the potato chips over a serving platter then dollop on some creme fraîche and top with some roe.

Sprinkle with the small dill fronds and some of the minced chilies and grind over some pepper.

Stir the remaining chives and finely chopped dill with a grind of pepper into the remaining creme fraîche.

Spoon the herbed creme fraîche and remaining roe into two small bowls to serve alongside the chips platter.

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Hermann J. Wiemer
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