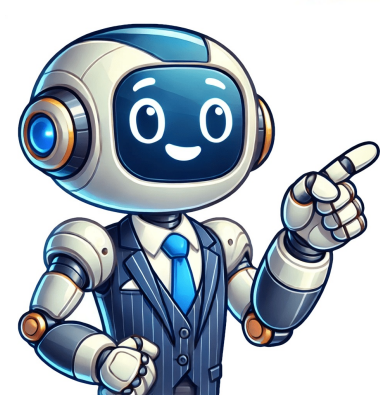


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Joey's 5-star review: I LOVE this location of Petit Potato. Decor & vibes: 5/5SO nice. The decor of this location is on point. I feel like I don't even need to explain it, because there are videos of this place's aesthetic posted everywhere. Food & drink: 5/5I got the uni spaghetti w/ scallop pasta and it was SO good. I believe it was only \$16.99 too. The uni flavour in the pasta was really strong but not overwhelming, and there were a good amount of scallops in the pasta too. The drinks are amazing too. They're all so aesthetically pleasing, but also quite affordable. We got the \$15.99 Royal Pina Colada and Princess Margarita and they were MASSIVE. They were honestly two (or three) drinks in one. They both tasted delicious, but also had a good amount of alcohol in them too. Service: 3/5The service is definitely the worst part about this restaurant. They have a pretty huge indoor dining area, but even though it was fairly busy for lunch, they seemed to only really have 2 servers. It took us 15 minutes just to flag a server down for them to take our order. We would've ordered with their QR code system at this point, but it looked like the same UI as ordering takeout, which made us confused. There was also a sign that indicated that there was free parking validation at empress walk for 2 hours, which is a nice bonus for this area! If you're looking for a nice place to eat with friends and you're not in a rush, you can't go wrong with this location of Petit Potato. Joey's 3-star review: I thought I already had a sweet tooth but the cones here are OVER THE TOP sweet. We ordered the S'mores and Tutti Fruitti cones in mini and they honestly are priced a little expensive at about \$6 each. The dipped coating is SUPER thick. Think like sugar sheet on a cake, rather than the crisp chocolate coating on a haagen dazs popsicle. They're super aesthetically pleasing and there are lots of fun flavours, but taste wise it felt like overkill in terms of sweetness. We honestly had to peel off the coating just to finish the cone. It's a fun place to go if you want a really pretty looking dessert, or if you're with kids and you want that wow factor. However, it's just too sweet to have too often. Joey's 5-star review: La Rocca cakes have always one of my favourites. They sell them at Loblaw's nearby, but the cakes are usually lopsided or smushed, totally not acceptable for a celebration. And then I heard that they opened their own shop and I HAD to go. I came to pick up a cake for a friend's birthday. The shop itself is GORGEOUS I would love to work here. It's so colourful and happy, and filled with desserts. They sell stuff like cute birthday cards on the side to go with the cakes. They also have a cafe area for you to dine in to eat their smaller desserts. I only wish it was closer to me so that I could come here more often! Joey's 5-star review: The puffle cones + nitrogen icecream + unique flavours are AMAZING value DECOR: 5/5Cute icecream shop right on Queen Street! The decor is very aesthetically pleasing, with marble tones and pastel icecream colours. It's more of a takeout icecream restaurant, but they still have a few tables at the front. FOOD: 5/5I actually almost didn't realize how good value the puffle cone was.The cost of just getting a plain scoop is only \$1-2 cheaper than getting it with a puffle cone! Their flavours definitely sound delicious and they rotate through different ones. We got the strawberry cheesecake, but I'm definitely coming back to try the thai iced tea, rose H2O, and lavender earl grey. You can get them rose shaped or regular shaped, but the rose is free so why not? Their puffle cones also come in 3 flavours as well (regular, churro, or red velvet). SERVICE: 4/5The employees are friendly and give you service with a smile. There's a few seats by the front of the restaurant for you to sit down and enjoy your icecream indoors. The tables aren't cleaned too often as the staff has to make the icecream too, but that's okay. There's self-serve lemon water too in case you're thirsty or need to wash down all that sugar. I've tried a few puffle cone icecream places and their price is pretty much on par with this place, but minus the nitrogen icecream, rose shaped, and unique flavours. And they're not even well located like this place is! 100% check this place out! Joey's 4-star review: Surprisingly solid option for bingus in the area! LOCATION: 4/5The location is super easy to miss, despite being right at Yonge & Finch area. Through the first doors, there are about 4 different restaurants, and cafe bene is upstairs. It seems super tiny from the outside, but upon going inside, it is actually a pretty spacious cafe. There are plenty of tables for you to just sit and chat. FOOD: 4/5It was my first time here but my friend who lives in the area said that their portion sizes used to be larger and around ~\$15. The sizes are now regular sized at from \$7.99-\$8.50. I personally prefer this as you can try more flavours/don't have to share. Their portions are very generous for this price point. Compared to other popular bingus cafes which would be closer to \$10 for the same size, or a cup sized for this price. I ordered the mango bingus and there were so many mango chunks that they were practically falling out of the bowl. The ice cream it came with was about the size of my fist and there was enough mango syrup for every bite to be flavourful. SERVICE: 4/5Service is okay. You choose your own spot to sit and they'll come take your order. As its a cafe, people tend to sit and hang out here for a while, so you pay at the front when you are leaving. The only bad thing is they never offered water, which would be nice since desserts can be super sweet and you might need to wash it down. Definitely coming back to try more flavours! fancy tea + cakes kinda place Joey's 3-star review: We finally tried Petit Potato when they had their UberEats BOGO promotion. They had a few different options but we decided on their black truffle mushroom spaghetti with cream sauce. It was pretty good. The spaghetti was actually cooked to al dente and the flavours were definitely there. To be honest, there wasn't any meat at all, and not much variety in mushroom, but what really makes the dish good is that it's doused in truffle oil. However it's extremely carb-heavy with hardly any other vegetables or protein, that we ended up having to order takeout from a second place. icecream + taiyaki. good value! Joey's 4-star review: Cute little shop in a plaza by Yonge & Steeles! We always walk by They're owned by the same people ran the Korean food cart outside the Shoppers Drug Mart at Finch. Although they have some of the street-style snacks here, the main thing we loved was the icecream. Their most popular icecream is the Red Bean Waffle Ice Cream, which sounds boring but after looking at the pictures you'll understand how great it is. I can't believe it used to be \$4.44 for two scoops (what a STEAL). It's now \$6.20, and after tax exactly \$7, which is still reasonable! The ice cream scoops are huge (you can choose different flavours) and it was a perfect amount to share. They have some bar seats inside for you to sit and eat, or a patio bench outside too. It's the perfect treat for summertime! good value crepes & waffles Japanese fluffy pancakes but uptown Joey's 4-star review: Adorable upscale cafe right in Times Square! LOCATION & DECOR: 5/5Conveniently located at Times Square. Parking might be hard during peak times. Walking in here feels like you're transported into a trendier neighborhood, or maybe at high tea in Hong Kong. The aesthetic is great: gold, blue, marble and wood tones make for a great environment. FOOD: 3/5The food variety is small. 3/4 pages of the menu are drinks, and the 1/4 is appetizers and mains together. There is a separate menu for desserts.Although this place looks like a brunch place, they don't serve a brunch menu. Their appetizers are around \$10 each, and their mains are about \$20. The thing about this place is that the prices are expensive because of the techniques used to make them are quite difficult. However, it isn't quite reflected in the taste/portions. The foods okay but not amazing. We also ordered the Japanese fluffy pancakes. They were pretty good, and filling as well. If we came back, we would probably just stick to appetizers/drinks and pancakes. SERVICE: 4/5They intend for the service to be good but it comes off as too much. Even though the glass is 90% full, they'll still fill it to the brim and make it awkward for you to drink out of. They were so eager to refill my friend's water that the jug squished my food. They also said they couldn't split the bills per dish ordered, and split the dessert 4 ways. Either we had to split the bill completely or per item. Minimum tip (on the machine) is 15%. If they add a lunch/brunch menu I'd definitely come more often! mango coconut sago drink! Joey's 4-star review: Such a cute little mom and pop shop! We came here on a weekend night and tried their coconut sago cream with mango chunks, as well as an egg waffle. Their egg waffles aren't anything special but I LOVE their mango coconut sago cream. It's about the same price as a bubble tea, but you get huge chunks of real mango, and it tastes so fresh. The sago is a lot more refreshing to me than tapioca as well. If this place was closer to me, I would probably choose this over bubble tea any day. I actually drove all the way back here just to get their mango coconut sago cream to go, but the cup seemed smaller than drinking it in store. I'll come back to dine in next time! Joey's 4-star review: Came here for the bingus! I know that this is a topkpi place, but my local friend swears that their bingus is the best in the Finch area. After months of hearing about it, she finally took me here and it was great! The decor reminds me of cafes in Korea. It's cute, brightly lit, and spacious. They have an upper floor that I never got to see, but the bottom floor has a good amount of seating. There were a few choices for bingus but we decided on the Green Tea with Chocolate \$8.50. I'm not the biggest fan of bingus to be honest, but I actually liked it here! The portion is big enough to share too, which is pretty good at that price. The only downside is that they wouldn't accept debit or credit (maybe under their minimum amount I guess?). Gotta remember to bring cash next time I visit. OG Japanese fluffy pancakes! Weve detected that JavaScript is disabled in this browser. Please enable JavaScript or switch to a supported browser to continue using x.com. You can see a list of supported browsers in our Help Center. Help Center What started as a single restaurant quickly grew into a beloved destination, expanding to Toronto Downtown and North York's Empress Walk, all while staying true to our roots. Each location reflects our passion for creating exceptional dining experiences, blending tradition with innovation to bring people together over food. From our signature savory dishes to tea-inspired snacks and desserts, every bite tells the story of our journeyone that celebrates flavor, community, and the joy of sharing meals. 4 400 ratings Share your opinion about Petit Potato What is Travelers Choice?Tripadvisor gives a Travelers Choice award to accommodations, attractions and restaurants that consistently earn great reviews from travelers and are ranked within the top 10% of properties on Tripadvisor.11:30 AM - 1:00 AM11:30 AM - 1:00 AM11:30 AM - 1:00 AM11:30 AM - 1:00 AMBest nearby We rank these hotels, restaurants, and attractions by balancing reviews from our members with how close they are to this location.North YorkNorth York is one of Toronto's most culturally diverse neighborhoods. Home to a number of cultural events throughout the year that celebrate the city's varied ethnic communities, it's always worthwhile to see what's going on in the area. Its cross-section of inhabitants include students and long-time residents, giving North York an eclectic feeling of being both local and international. Extremely family-friendly, its rivers, arboretums, and parks cater to outdoor activities, while its historical villages paint Toronto's history in exciting shades. Bumper cars, mini golf, and inexpensive shopping also help cater to the inclusive family feel.Is This Your Listing?Own or manage this property? Claim your listing for free to respond to reviews, update your profile and much more.Claim Your Free ListingDetailsInformationReviewsLocation Products and ServicesCafe,Taiwanese Restaurant, Location 1-10 Ravel Rd, North York, ON M2H 1S8 What is Travelers Choice?Tripadvisor gives a Travelers Choice award to accommodations, attractions and restaurants that consistently earn great reviews from travelers and are ranked within the top 10% of properties on Tripadvisor.11:30 AM - 1:00 AM11:30 AM - 1:00 AM11:30 AM - 1:00 AM11:30 AM - 1:00 AMBest nearby We rank these hotels, restaurants, and attractions by balancing reviews from our members with how close they are to this location.North YorkNorth York is one of Toronto's most culturally diverse neighborhoods. Home to a number of cultural events throughout the year that celebrate the city's varied ethnic communities, it's always worthwhile to see what's going on in the area. 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Claim your listing for free to respond to reviews, update your profile and much more.Claim Your Free ListingWhat is Travelers Choice?Tripadvisor gives a Travelers Choice award to accommodations, attractions and restaurants that consistently earn great reviews from travelers and are ranked within the top 10% of properties on Tripadvisor.11:30 AM - 1:00 AM11:30 AM - 1:00 AM11:30 AM - 1:00 AM11:30 AM - 1:00 AMBest nearby We rank these hotels, restaurants, and attractions by balancing reviews from our members with how close they are to this location.North YorkNorth York is one of Toronto's most culturally diverse neighborhoods. Home to a number of cultural events throughout the year that celebrate the city's varied ethnic communities, it's always worthwhile to see what's going on in the area. Its cross-section of inhabitants include students and long-time residents, giving North York an eclectic feeling of being both local and international. Extremely family-friendly, its rivers, arboretums, and parks cater to outdoor activities, while its historical villages paint Toronto's history in exciting shades. Bumper cars, mini golf, and inexpensive shopping also help cater to the inclusive family feel.Is This Your Listing?Own or manage this property? Claim your listing for free to respond to reviews, update your profile and much more.Claim Your Free ListingPetite potatoes, baby potatoes, pearlyerswhatever you call them, they are delicious and can be such a fun part of a meal. Here are a few tips on how to cook petite potatoes in the Instant Pot, oven, and stove top, as well as a couple of recipes. Sometimes I get caught up in making fun recipes, that I forget to focus on the basics, too. Because so many recipes are just a buildup of different techniques, right? Later this week, I will be sharing a FANTASTIC recipe for mini twice-baked potatoes. Seriously, they are to die for. But they started out by me making petite potatoes in the Instant Pot. Im no stranger to cooking potatoes in the Instant Pot my Instant Pot mashed potatoes go wild anytime I post them! I honestly isnt that much different from cooking regular potatoes, but I think its worth sharing. So first offwhat are petite potatoes? They actually dont taste that much different than regular russets, but they are smaller. You can use them in a variety of ways, and they are kind of fun. They cook quickly and are perfectly bite-sized. The flavor is more concentrated because of their size, so a lot of people do find these tastier than larger potatoes. They come in various colors, which can add a real pop to any recipe. When I buy them at the store, there are usually different bags often, they are bags in the same color, but for this post, I bought the variety pack. I think the purple ones are especially fun. The colors usually taste all the same. This is a fun video about petite potatoes: There are plenty of ways to use these fun little potatoes. As mentioned in the video above, they are perfect for a potato salad especially if you want something more colorful. I can hardly wait to share my mini twice-baked potatoes with you later this week because I think its a super fun and unique way to use these potatoes. Here are a few other ways to use them: Roasted potatoes Potato Salad Tossed in olive oil and seasonings Mashed Potatoes Smah them up and add seasonings, cheese, and maybe even some sour cream They can be served whole because of how small they are, so theres no need to usually slice or cut them up. Petite potatoes also tend to cook faster, because they are so much faster. Here are a few recipes Ive found that use Petite Potatoes: Here are three different methods to make petite or baby potatoes. These are all the very basic ways to make these feel free to add butter, oil, and any variety of seasonings to make them taste even better! These instructions are so simple Im sure a lot of people can figure it out just fine. But in case you are wanting a little more instructions, this post is for you! First off, you can cook these directly in the Instant Pot or with a steamer basket. Clearly, I just threw them in. However, they would be easier to remove if you used a steamer basket. You need 1 cup of liquid, which is pretty tricky for most pressure cooker recipes. I used water, but if you are looking for a different flavor profile, you could easily use some kind of broth. And finally how long do you cook these? That will depend on how firm you want them! For my twice-baked potatoes, I didnt want them to be fall-apart soft. I needed the skins to still be on the potatoes so I went with five minutes. They were pretty soft on the inside, but not soft enough that everything was falling apart. If you want it that soft, I would go with eight minutes the skins should just fall off then (if you want that. I do think it would be hard to peel these beforehand). Place one cup of water in the bottom of your Instant Pot Put petite potatoes in the pot or in a steamer basket that you will place in the pot. Put the lid and set to sealing. Set the Instant Pot for 5-8 minutes. Once the timer reaches zero, let the pressure release naturally for five minutes and then quick pressure release the rest. If you want to add any seasonings or butter/oil, dump out the water and put the butter/oil in the Instant Pot with the different seasonings. Turn to low/medium saute until warmed and melted and toss the potatoes in it. When boiling, its good to put seasonings in with the potatoes while they boil. Place the potatoes in a large sauce pan and cover with water (about an inch over the top of that potatoes). Bring water to a boil, then lower the heat and let them potatoes simmer until tender. This will take under 10 minutes (smaller ones will take less time)Preheat oven to 450 degrees. Cut potatoes in half and place on a baking sheet. Cover potatoes in cooking oil of choice and season generously. Place in oven to roast for about 20 minutes.

Petite idaho potato recipe. Petit potato hours. Petit louis sur le pot. Petit potato toronto. Petite medley potatoes recipe. Petit potato near me.