Potato Pancakes with Sour Cream and Caviar

Description

Potato Pancakes with Sour Cream and Caviar is a nice variation. The caviar provides a nice garnish and adds a salty touch that goes well with the potato pancakes.



Summary

Yield: 20
Prep Time: 20 minutes
Category: Potatoes
Cuisine: American

Ingredients

- 1 lb potatoes, peeled, cooked and mashed (about 2 cups)
- 3 egg yolks
- 3 egg whites
- 1/4 cup heavy cream
- 5 tbsps all-purpous flour
- 1 pinch ground nutmeg
- salt and pepper to taste
- 1 cup sour cream, for garnish
- 1 oz black or red caviar, for garnish
- 1/2 cup purple onion, minced, for garnish

Instructions

In a food processor, blend the flour gradually into the mashed potatoes. Mix in the egg yolks, one at a time. Then mix in the egg whites, one at a time. Add the heavy cream to the mixture and continue to blend until you reach a pancake batter consistency. Season with the salt, pepper and nutmeg, and mix thoroughly.

Coat a large skillet (or sauté pan) with some of the oil and place over medium-heat. Pour in the potato pancake batter and form silver-dollar sized pancakes (about 1 1/2 inches across). Cook until golden brown and flip pancakes over when bubbles appear on the surface. Cook until golden brown on the second side. Transfer cooked pancakes to a 200° F oven to keep warm. Repeat until all of the potato pancake batter is used, should make between 20 and 30 pancakes.

To serve, place a dollop of sour cream on each potato pancake, and garnish with the caviar and purple onion.

Notes

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For variation, crème frâiche can be substitued for the sour cream. Smoked salmon, country ham or sautéd mushrooms can be substituted for the caviar.