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.

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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

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