

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Potato Pancakes with Smoked Salmon, Caviar and Dill Cream

BY CHEF MARTY SLAVIN

### (Serves 6)

#### Ingredients

½ cup crème fraîche  
or sour cream

1 tsp. chopped dill

1 tsp. lemon juice

Salt and pepper

1 tbsp. snipped chives

2 medium baking potatoes,  
approximately 1 lbs., peeled

1 small onion

1 large egg, lightly beaten

2 tbsp. all-purpose flour

½ tsp. baking powder

½ cup vegetable oil

½ lb. sliced smoked salmon

2 oz. caviar

#### Directions

In a small bowl, stir the crème fraîche with the dill and lemon juice. Season with salt and pepper and sprinkle with chives. Refrigerate until ready to serve.

In a food processor or a box grater, coarsely shred the potatoes and the onion. Transfer to a large, clean kitchen towel and squeeze dry.

In a medium bowl, mix the potatoes and onion with the egg, flour and baking powder, 1 tsp. of salt and ¼ tsp. of black pepper.

In a 9" nonstick skillet, heat the vegetable oil until shimmer. Add the potato mixture and flatten with back of spatula. Cook until bottom is golden brown. Carefully turn potato pancake over and cook the other side until it is golden brown. Add more oil if needed. Transfer to paper towel to drain.

To serve, layer the smoked salmon on the pancake, spread the dill cream, layer the caviar on top of the crème fraîche.