

Chefs A' Field

Culinary Adventures That Begin on the Farm



POTATO PANCAKE WITH TROUT CAVIAR

By Chef Jacques Pepin

(4 first course servings)

INGREDIENTS

- 1** tablespoon unsalted butter
- 2** tablespoons good olive oil
- 4** cups shredded potatoes
(use the large holes of a box cheese grater)
- ½** teaspoon salt
- ¼** teaspoon freshly ground black pepper
- ¼** cup sour cream
- ½** cup trout caviar *preferably American
- 2** tablespoons chopped chives

Sunburst Trout Caviar, as featured on Chefs A' Field, can be ordered at www.sunbursttrout.com or by calling 800.673.3051. A listing of other American caviar producers can be found at www.seaweb.com, or ask your local specialty merchant.

Heat the butter and oil in a large nonstick skillet about 10 inches in diameter. Meanwhile, put the shredded potatoes in a colander in a sink and squeeze lightly to remove some of their natural juices.

Transfer the potatoes to the skillet, and sprinkle with the salt and pepper and mix well with a wooden spoon. Press on the potatoes with the back of a large spoon to compact them into a pancake of about equal thickness throughout. Cook uncovered over medium heat for 10 to 12 minutes or until brown on the underside. Flip the pancake over and cook for an additional 8 minutes to brown other side. Slide it onto a plate, and cool until lukewarm.

To Plate: Spread sour cream on the potato pancake and top with the trout caviar, covering the entire surface of the pancake. Sprinkle on chives, cut into wedges, and serve.

Happy Cooking!

Courtesy of Chefs A' Field.

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SOURCING NOTE: Most Russian and Caspian caviar's are severely over-fished and endangered. As an alternative, there are now many high quality & sustainable American caviar's that can be found across the country.

American caviar is available in a wide variety of stocks, including trout, sturgeon, and paddlefish. American caviar's are an eco-friendly alternative and are generally far-less expensive than their Russian counterparts. American caviar has earned the praises of some of America's top chefs.

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