

Potato pancakes with smoked salmon and horseradish cream

Preparation time

less than 30 mins

Cooking time

30 mins to 1 hour

Serves

Serves 4

Potato blinis topped with smoked salmon, homemade horseradish cream.

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From Saturday Kitchen

Ingredients

For the horseradish cream

50g/1¾oz fresh horseradish, grated
2 tsp white wine vinegar
200ml/7fl oz crème fraîche
salt and freshly ground black pepper

For the potato pancakes

200g/7oz potatoes, peeled
4 tsp milk
30g/1oz potato flour
1 free-range egg
2 free-range egg whites
1 tbsp double cream
butter, for frying

For the dressing

1 tbsp Dijon mustard
5 tbsp red wine vinegar
1 tsp walnut oil
300ml/½ pint extra virgin olive oil

For the herb salad

100g/3½oz mixed herbs
1 small shallot, thinly sliced with a vegetable peeler

For the poached eggs

4 free-range eggs
50ml/2fl oz malt vinegar

For the smoked salmon

4 slices smoked salmon
1 lemon, juice only
handful fresh dill
few drops olive oil

Method

1. For the horseradish cream, add the horseradish to a bowl and sprinkle with the vinegar and salt. Leave to sit for 10 minutes and then mix with the crème fraîche. Set aside until ready to serve.
2. For the potato pancakes, fill a pan with boiling salted water. Add the potatoes and cook until soft. Drain well and return to pan, add milk and mash well. Stir in potato flour and gradually add the whole egg followed by the egg whites. Stir in the cream, season with salt and pepper.

3. Warm a frying pan over a medium heat and grease with a little butter. Pour a ladle of the potato mixture into the pan and cook for 5 minutes until well coloured around the edges. Turn over and cook for a further 3 minutes, or until cooked through and golden-brown. Repeat with the remaining potato mix.
4. To make the dressing, put the mustard and vinegar in a bowl and whisk until blended. Slowly add the oils, still whisking. Season with salt and pepper. The dressing will keep for up to 1 month in an airtight jar.
5. For the salad, mix the herbs and shallot in a bowl. Just before serving pour over the dressing and mix.
6. For the poached eggs, put water and the vinegar in a deep saucepan and bring to a rolling boil. Break the eggs in, when they float to the top cook for a further 2 minutes.
7. Place the pancakes on a serving plate and top with the salmon, poached eggs, salad and horseradish cream. Garnish with the lemon juice and dill drizzle over a little olive oil.