



Potato Cakes with Smoked Salmon and Cucumber Champagne Emulsion

Submitted by
Sylvia Harrelson
Camp Schramsberg
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Serve with Schramsberg J. Schram

Potato base

6 medium sized potatoes, peeled, cooked till soft and mashed or passed through fine sieve
4 tablespoons melted butter
1/4 cup sour cream
Salt and pepper to taste

Combine all ingredients, set aside.

Cakes

2 cups country mashed potatoes
2 eggs beaten
2 tablespoons sour cream
1/4 cup fine diced sweet onion (scallions will do)
1/8 tsp dried dill (1 tbsp fresh)
1/8 tsp. salt and pepper, or to taste*
Smoked salmon (best quality, Woodsmoked brand blue label works well)
Vegetable oil, canola oil, or cooking spray for pan

Make mashed potatoes.

Combine first 6 ingredients and mix well, depleting any large lumps. Heat griddle or cast iron skillet to medium high. Season the pan with a thin layer of oil so cakes will not stick. Drop mixture by heaping tablespoonful onto pan and cook till golden brown. Flip and repeat cooking process till golden on both sides. (Approx. 2-3 minutes per side) Transfer to serving plate.

Top cakes with smoked salmon and cucumber emulsion

Sparkling Cucumber Emulsion

1 English cucumber, very thinly sliced
Sea salt
1/4 cup sparkling wine
Touch of honey

Place cucumbers on tray and sprinkle with sea salt. Let sweat for at least 30 minutes. Pat dry and place in food processor or blender. Pulse cucumbers while adding sparkling wine, 1 teaspoon at a time till frothy. Add in touch of honey to taste and pulse. Spoon onto plate as sauce for potato cakes.