

SCHRAMSBERG

RECIPE

POTATO CAKES WITH SMOKED SALMON AND CUCUMBER CHAMPAGNE EMULSION

*Submitted by
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PAIR WITH:

MIRABELLE BRUT

INGREDIENTS

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

Vegetable oil, canola oil, or
cooking spray for pan



INGREDIENTS (CONTD.)

SPARKLING CUCUMBER EMULSION

1 English cucumber, very thinly sliced

Sea salt

1/4 cup sparkling wine

Touch of honey

PREPERATION

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

- 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.