



potato and herb pancake with smoked salmon and rocket salad

by *David King*



ingredients

potato and herb pancake

potatoes	500g
milk	60g
flour	80g
eggs	3g
egg whites	4g
double cream	60g
black pepper	5g
flat leaf parsley, chopped	3g
chives, chopped	2
spring onion, finely chopped	20g
salt	2g
butter	200g

lemon dressing

lemon juice	50g
grain mustard	20g
fresh thyme leaves	2g
vegetable oil	150g
extra virgin olive oil	150g
salt	2g
black pepper	2g

salad

witlof, separated into leaves	160g
red onion, sliced finely lengthwise	40g
rocket leaves	240g
smoked salmon	240g
crème fraiche	120g
salmon roe	30g
small red radish, sliced into thin rounds	60g

methods of preparation

potato and herb pancake

- 1 steam potatoes until fully cooked, press or mash whilst hot.
- 2 leave to cool.
- 3 combine all ingredients except butter.
- 4 add to the potato, strain and check seasoning.
- 5 heat some of the clarified butter in a teflon pan, spoon enough batter to form 10 cm rounds.
- 6 when the top of the pancake looks almost set, flip over and cook the other side - repeat.

lemon dressing

- 1 whisk ingredients together.

salad

- 1 combine salad ingredients per portion into individual bowls and dress lightly.
- 2 warm the pancakes in the oven, and place one in the centre of each plate.
- 3 place the salad on top of the pancake.
- 4 drape over slices of the smoked salmon.
- 5 grind over some black pepper.
- 6 place a quenelle or spoonful of crème fraiche next to the pancake.
- 7 garnish salmon and crème fraiche with salmon roe.