



Julie Zyromski

Smashed Potato salad with truffle oil and caviar

Portions: 6 to 8

Preparation: 25 minutes

Cooking time: 60 minutes

6

GF



Ingredients

10 to 12 yellow flesh potatoes (Yukon Gold), well cleaned
1 cup (250 ml) sour cream
60 ml (¼ cup) 35% cream
1 tablespoon (15 ml) lemon juice
Salt, to taste
1 tablespoon (15 ml) truffle oil
2 to 3 tablespoons (30 à 45 ml) olive oil, divided
2 tablespoons (30 ml) fish roe or salmon or lumpfish roe
6 radishes, cut into fine slivers
1 tablespoon (15 ml) flat-leaf parsley, chopped
Lemon wedges, to taste
Freshly ground pepper, to taste

Steps

1. Preheat the oven to 400 °F (204°C).
2. Place the potatoes on a baking sheet and bake for 45 minutes.
3. Meanwhile, combine the sour cream with truffle oil, cream, ½ teaspoon (3 ml) salt, and lemon juice. Set aside.
4. When potatoes are ready, using an oven mitt and a paper towel, smash each potato gently, with the palm of the hand.
5. In an enamelled cast iron pan (or non-stick), heat one tablespoon of olive oil over medium heat. Grill each side of the potato, add a little oil if needed. Salt generously on each potato. Transfer to a large serving dish.
6. At serving time, top the potatoes with the sour cream mixture, fish roe, radishes, chopped parsley and freshly ground pepper.

Note: you can also serve this dish in individual portions