

## **Wolfgang Puck's Smoked Salmon/Caviar on Crisp Potato Galette**

### **INGREDIENTS:**

3 potatoes, peeled/grated  
1/2 lb clarified butter  
1 lb smoked salmon, thinly sliced  
1/2 C crème fraîche or sour cream  
3 shallots, minced  
5 sprigs fresh dill, chopped  
Juice of 1 lemon  
Pinch of black pepper  
1 TBS olive oil  
1/2 bunch fresh chives, chopped  
3 oz caviar  
Smoked salmon

### **DIRECTIONS:**

Toss grated potatoes in 1/2 lb clarified butter. Season with salt and freshly ground pepper.

Heat 2 nonstick sauté pans over high heat till nearly smoking. Divide remaining butter between 2 pans. Add potatoes evenly to each pan and shape into thick pancakes. Cook 1-2 minutes - then reduce heat - sauté till almost golden brown. Use spatula to check underside of the pancake, turn over and cook other side till golden. Remove galettes from pans and warm 10 minutes in 425°F oven.

Prepare dill cream: In a bowl, mix together shallots, dill, crème fraîche or sour cream, juice of 1/2 lemon - season with salt and pepper. Mix well.

Remove galettes from oven while still warm. Spread with dill cream and cover with slices of smoked salmon. Lightly brush smoked salmon with olive oil, then sprinkle with black pepper + remaining lemon juice. Cut galettes into desired portions - garnish with caviar and chopped chives. Serve immediately.

Serves 4 to 6

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