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Recipe: Potato Cakes With Smoked Salmon And Horseradish Cream

Ingredients

100ml creme fraiche
2 tablespoons of creamed horseradish sauce
1 lemon
Salt
Black pepper
2 large potatoes [about 250g]
Butter
Plain flour
1 large egg
2 tablespoons of milk
3 spring onions
200g smoked salmon
A few sprigs of fresh dill

Servings
26
Person

Preparation

1. To make the horseradish cream, mix the creme fraiche and the horseradish sauce together in a small bowl. Stir in a teaspoon of lemon juice and some finely grated zest and then season to taste with salt and black pepper. Leave to chill in the fridge.
2. Peel and chop the potatoes then cook in boiling water. Drain and leave to steam dry for a minute or two. Add 25g of butter and 2 tablespoons of milk and mash until smooth.
3. Break the egg into a small bowl and beat. Stir 110g of plain flour into the potato and then mix in the beaten egg. Finely chop the spring onions and stir them in too, then season well with salt and black pepper.
4. Using floured hands, bring the potato mixture together into a ball, flatten it out roughly and lay it on a lightly floured surface. Roll it out fairly thinly with a floured rolling pin. Use a 5cm cutter to cut out the potato cakes; I made 26.
5. Heat 20g of butter in a large frying pan and cook half of the potato cakes for 3-4 minutes until golden brown, then turn and cook for 3 minutes on the other side. Place on kitchen towel on a plate and keep warm, then repeat with the other half.
6. Add a twist of smoked salmon to each warm potato cake, spoon on a little horseradish cream and garnish with a small piece of fresh dill. Serve immediately.

Cooks Note

Twists of smoked salmon topped with horseradish cream and dill, on top of warm savoury potato cakes, make the ideal canapes to share in the festive season. Chopped chives make a good replacement for the spring onions in the potato cakes, or to use as garnish instead of the dill. If you have fresh horseradish, grate that into the horseradish cream instead of adding sauce from a jar.