

PROJECT

REINVENT

OBJECTIVE: Reinvent an ethnic classic for the new century
INVENTOR: Brooke Vasika, Executive Chef, Four Seasons Hotel, New York City
REINVENTION: Make Potato Pancakes with Chantrelles, Walnuts, Basil Oil and Cracked Pink Peppercorns

INGREDIENTS

- 1 lb. Idaho® Potatoes, peeled
- 1 1/2 T Flour
- 1 T Sour cream
- 1 T Parmesan cheese, grated or finely shredded
- 2 Eggs
- 1 Egg yolk
- 1/2 C Chopped chives
- Sea salt
- Grated white pepper



SUMMARY

A big city takes an old country recipe, these potato pancakes are definitely not for breakfast! Used to make them, light and flavorful Make Potato pancakes are topped with delightful chantrelle mushrooms, drizzled in basil oil and sprinkled with chopped walnuts. For this and other reinvented classic Idaho Potato recipes, visit us on the Web.

idahopotato.com/fspro



Ingredients. Ideas. Invention.