



Truffle Shuffle

Classic Potato Blinis and Caviar Flight

Mise en Place

Cutting board
Knife
Medium pot
Ricer
Mixing bowl
Wooden spoon

Large spoon
Metal spatula
Sheet tray
Large nonstick pan
Kitchen towel
Tablespoon measure

1 cup measure
Paper towels
Aluminum foil
Ricer

Ingredients

1 pound Yukon gold potatoes
Kosher salt, to taste
5 ounces creme fraiche
2 eggs

2 egg yolks
1 bunch chives
Balinese Truffle Salt, to taste
¼ cup all purpose flour

¼ cup whole milk
2 tablespoons unsalted butter
1 jar your favorite caviar
1 jar pickled shallots

****30 Minutes Before the Cooking****

1. Place the potatoes in a small sauce pot and cover with water by at least an inch. Add a pinch of kosher salt and bring to a boil over high heat. Once boiling, lower the heat to maintain a gentle simmer.
2. Simmer the potatoes until they're very tender and easily pierced with a knife, about 25 minutes.

How to Make

1. Preheat your oven to 200F. Line a sheet tray with aluminum foil.
2. Remove the creme fraiche, eggs, and egg yolks from your refrigerator and set aside to temper.
3. Meanwhile, slice the chives.
4. Use a large spoon to transfer the potatoes to a kitchen towel. Use the towel to peel the potatoes while they're hot. Pass the peeled potatoes through a ricer into a mixing bowl. Measure out two packed cups of riced potato and return to the mixing bowl, discarding any extra potato.
5. Use a wooden spoon to mash the warm potatoes to create a paste. Slowly add the whole eggs and use a spoon to whip until incorporated. Add the egg yolks and continue to whip until creamed and smooth. Season with a pinch of Balinese Truffle Salt.
6. Slowly add the flour and mix until combined. Stir in 2-3 tablespoons of milk to reach the desired batter consistency.
7. In a large nonstick pan over medium-low heat, melt a small slice of butter until sizzling. Add small spoonfuls of blini batter and cook until the pan side is golden brown. Flip and cook the rest of the way through.
8. Transfer the cooked blinis onto the foil-lined sheet tray and cover with a kitchen towel as you finish the remaining blinis. Just before serving, remove the towel and place the blinis in the oven to warm.
9. Now, plate up that beautiful spread with the caviar, sliced chives, pickled shallots, and the remaining creme fraiche all alongside those delicious, warm potato blinis. Follow along and enjoy those delicate potato blinis and with caviar!

Chef Ian's Pickled Shallots

We've shared the recipe below so you can recreate these house-made pickled shallots in your own kitchen.

Ingredients

2 shallots
½ cup Champagne vinegar
½ cup white sugar
½ cup water
½ teaspoon black peppercorns
2 cloves
1 star anise
5 allspice
1 pinch kosher salt

To make

Peel and slice the shallots and set them aside in a large bowl. In a small pot on high heat, bring the remaining ingredients to a boil. Once boiling, strain over the sliced shallots. Allow to steep for 20 minutes, then drain, reserving the pickled shallots. Store covered in your refrigerator.