

POTATO BILINIS

WHAT YOU'LL NEED

- 450 grams waxy potato [LA RATTE]
- Salt
- 1 tablespoon plain flour
- 1 ½ tablespoon crème fraiche
- 1 tablespoon chopped chives
- 1 tablespoon chopped dill
- 1 egg
- 2 egg yolks

WHAT TO DO

1. Put potatoes into a medium pan cover with cold water and salt. Bring to the boil and simmer for 20 minutes or until tender. Drain the potatoes, and then peel whilst still hot. Press through a fine sieve or a potato ricer.
2. Weigh 300 grams of potato puree - place in large bowl and add flour mix until smooth, then add crème fraiche and herbs. Finally add egg and egg yolks mix until very smooth. Cover the bowl and leave the batter to rest for at least 15 minutes.
3. To cook the bilinis - heat a large non stick frying pan, add a little oil and butter - drop a table spoon of batter in the pan then cook gently and turn over after 1 minute. Cook until golden brown then drain on kitchen paper and keep warm.