

March Member Recipe

Smoked Salmon Latke

Next of Kin Restaurant & Cafe, Evanston

Ingredients

- 1 C Hash Brown Potatoes
- 1 Tbsp Butter
- 1 Tbsp Cured Egg Yolk (optional)
- 3 Slices (2 oz) Smoked Salmon
- 1 Tbsp Crème Fraiche
- 1 Pinch each Dill, Fennel Frond, Chervil
- 10 Slices Red Onion, Julienne very thinly
- 1 Tbsp Capers, fried (or fresh)
- 1 Tbsp Chives

Preparation

1. In a non-stick pan take 1 cup of shredded potatoes and cook on medium heat in a non-stick pan until potatoes start to get light golden brown color. When ready, flip the potatoes and cook the other side of the latke until potatoes finish cooking.
2. To make the cured egg yolk, separate the egg yolks from the whites and place on a salt and sugar mixture. Eggs should be totally covered and let to cure for 1 week. After the elapsed time they should be cleaned off from the salt and sugar and left to dry and harden. When firm egg yolks are ready to be grated over the latke. (This is an optional step, but well worth the fun and effort!)
3. Set the cooked latkes on a plate and drizzle evenly with crème fraiche.
4. You can then top with all of the remaining ingredients in an organic fashion.
5. Enjoy and be sure to share.

