

Yukon Gold Potato Blini

It's important to note that you really need to use Yukon Gold potatoes to make this. If you use another potato, they won't have the same texture or absorb the cream as well. Yes, there is a difference. And if Thomas Keller says so, then it's so. Don't doubt the man. Get Yukon Golds or make something else.

Oh, and this isn't a recipe you can cut in half. Make the whole thing. If there's leftovers, there's leftovers. Sorry if you have to waste, but this is a recipe that is too precise to cut into pieces.

Ingredients

1 pound yukon gold potatoes
2 tablespoons all-purpose flour
2-3 tablespoons crème fraîche, at room temperature
2 large eggs
1 large egg yolk
salt and freshly ground pepper.

Directions

Place the potatoes in a saucepan with cold water. Cover by at least 2 inches - more if possible. Bring to a boil over high heat, then reduce heat, and simmer until the potatoes are cooked and tender.

Peel the warm potatoes and press them through a tamis or potato ricer. You want these things as fine as possible. Weigh out 9 ounces of pureed potatoes and lace them in a medium metal bowl. Work quickly now - time is of the essence. Whisk the flour into the warm potatoes, then whisk in 2 tablespoons of crème fraîche. Add 1 egg, whisking until the batter is smooth, then add the second egg, whisk some more, then add the yolk. Whisk some more!!! Does it look like batter? If so, you're done.

Hold the whisk full of batter over the bowl. The batter should really fall off the whisk in a thick stream but hold its shape when it hits the batter (like thick pancake batter). If it's too thick, add a little more crème fraîche. Season to taste with salt and pepper.

Heat a large non-stick skillet over medium heat. Grease the skillet with 2 tablespoons of butter. Spoon between 1 and 2 teaspoons of batter onto the skillet. It should form a small pancake that's between 1 1/2 and 2 inches in circumference. Cook until the bottom is browned, about 1 to 2 minutes. Flip and cook another minute, then remove from heat. Repeat for each blini. The blini should be evenly browned with a small ring of white around the edges.

Top each blini with a small scoop of crème fraîche or sour cream, caviar (or whatever you wish to top it with - minced olives, smoked salmon, etc. - and a sliver of chive).