

PROJECT

REINVENT

OBJECTIVE: Reinvent an ethnic classic for the new century
INVENTOR: Brooke Vosika, Executive Chef, Four Seasons Hotel, New York City
REINVENTION: Idaho Potato Pancakes with Chanterelles, 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
- 1/4 C Chopped chives
- Sea salt
- Ground white pepper



SUMMARY

A big city take on an old country recipe, these potato pancakes are definitely not how Grandma used to make them. Light and flavorful Idaho Potato pancakes are topped with delightful chanterelle mushrooms, drizzled in basil oil and sprinkled with chopped walnuts. For this and other reinvented classic Idaho Potato recipes, visit us on the Web.

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