

Straw Potato Leek Cake

Category: Vegetable

Servings: 3

Rating: 10

Source: Williams-Sonoma Kitchen Library

Description:

Ingredients:

white potato	3 large
butter, unsalted	2 tablespoon
olive oil	2 tablespoon
leek	1 large or 2 smaller including some green
salt	1 teaspoon
pepper	1/2 teaspoon

Instructions:

Peel the potatoes and put them in two changes of water to remove excess starch. Drain and dry them and shred them in a food processor. Put them on paper towels and squeeze to remove as much moisture as possible. Finely chop the leeks and sauté them in butter and olive oil until they are soft. Mix in with the potatoes and season with salt and pepper. Melt 1 T of butter with 1 T oil. Add the potatoes and pat into a pancake. Cover and cook until there is a brown crisp bottom. Invert a plate over the potatoes and then invert the pan. Slide the potatoes back into the skillet, flatten, and cook the other side. Serve with chives, parsley, or basil, or sprinkle with bacon bits and Gruyere cheese and put under the broiler for a few minutes.