

Rosti with Smoked Salmon and American Caviar

Courtesy of Chef Robert Graf, Alphorn Bistro

2 or 3 Medium partially boiled potatoes
½ Medium Onion
1 Egg
2 Tablespoons Flour
Pinch of Salt and Pepper to taste
Butter for frying
Crème Fraiche or Sour cream mixed with heavy cream
Fresh Dill chopped
American Caviar

With a cheese grater grate the potatoes and onions.
Add the flour, egg, salt & pepper.
Make 2 or 3 pancakes and fry until crisp place each on a small plate.
Roll up 3 pieces of Smoked Salmon for each pancake and shape into a ring on the pancake.
Mix dill with Crème Fraiche and place 2 Teaspoons in the center of the pancake and sprinkle with a small amount of caviar. Cut into wedges and enjoy with a glass of Champagne or German Riesling.

To make fresh Crème Fraiche if you can not find it in the store
Mix 1 Cup of Heavy Cream with 2 Tablespoons of Buttermilk, cover with a clean kitchen cloth in a warm, draft-free place and let sit until thickened, but still a pourable consistency, 12 – 16 hours. Stir and refrigerate until ready to use. (Can be refrigerated for up to 1 week.)
Don't worry about the crème Fraiche spoiling while it's sitting on the counter, the acid in the mixture prevents bacterial disease associated with dairy products.

Dill Crème Fraiche
1 ½ Cups crème Fraiche
6 Tablespoons Lemon Juice
¾ Cup Chopped Shallots
½ Cup Fresh Chopped Dill
1 ½ Tablespoons salt
½ Tablespoon Black pepper

Stir all ingredients together in a non-reactive mixing bowl, Cover with plastic wrap and chill for 2 hours in fridge.