

What's for dinner Canton.com
Chef Herrera, C.C.E.

Menu Item	<i>Blue Cheese Potato Cakes</i>
Number of Portions	<i>4</i>
Portion Size / Yield	<i>2 ounces each</i>
Cooking Method	<i>Boiling and pan frying</i>
Temperature	<i>155°F></i>
Equipment needed	<i>Measuring cups, measuring spoons, stock pot for boiling, Chef knife, cutting boards, potato masher or ricer</i>

Ingredients:

Amount	Item
<i>2 cups</i>	<i>Russet potatoes, peeled and large diced (2")</i>
<i>2 Tablespoons</i>	<i>Butter</i>
<i>1 Tablespoon</i>	<i>Chives, minced</i>
<i>1 Tablespoon</i>	<i>Minced garlic</i>
<i>1/4 teaspoon</i>	<i>Ground Nutmeg</i>
<i>To taste</i>	<i>Salt and freshly ground black pepper</i>
<i>1 Tablespoon</i>	<i>Flat leaf Parsley, minced</i>
<i>1/2 cup</i>	<i>Crumbled bleu cheese</i>
<i>1</i>	<i>Egg yolk</i>
<i>For the dredging and breading station</i>	
<i>Station one: 1 cup all purpose flour in a separate bowl.</i>	
<i>Station two: 2 eggs + 1/4 cup whole milk in a separate bowl.</i>	
<i>Station three: 2 cups extra fine panko bread crumbs in a separate bowl.</i>	
<i>One cup olive oil for pan frying</i>	
<i>1/2 cup sour cream for topping</i>	

Procedure / Method :

PRE- SANITATION DETAIL: WASH YOUR HANDS!

DIRECTIONS:

1. Cook the potatoes in salted boiling water until tender, 12-15 minutes. Drain and mash. Do no over mix.
2. Melt the butter on low heat and add the chives and garlic and cook until soft.
3. Add the mashed potatoes and continue to stir adding the nutmeg pepper salt dill, and parsley. remove from the heat and cool in the refrigerator for two hours. Add the bleu cheese and the egg yolk. The cheese should remain in chunks.
4. Shape the mixture in 8 cakes and refrigerate for another 30 minutes.
5. To begin, set the flour, egg wash mixture and panko bread crumbs next to each other. Pass each cake through each bowl station respectively (flour, egg wash and then panko breading).
6. Over medium heat, fry the potatoes until golden brown (2 minutes). serve hot and top with sour cream.