

# Scallion Potato Pancakes with Vinegar Cream

By Silly Apron

Food52 Editors' Comments: Grüezi! This is a delightful, if somewhat unorthodox, take on rösti. The directions for the potato preparation are great (read: trust the author), although somewhat surprising if you're not Swiss-German. I might add a fried egg next time to make this a complete meal, but I'll take this any day over the original ham-and-cheese version.

This is a very simple traditional Swiss dish called rösti, with the addition of scallions. The potatoes should be boiled the night before, which makes this dish very quick to pull together -- and absolutely great for breakfast. The cream topping is inspired by The French Laundry Cookbook, p.64. I made it my own by adding tarragon, scallions, and garlic.

Serves 2 Scallion Potato Pancakes:

- 1 russet potato, large
  - 1/2 cup scallions, green and white parts only, thinly sliced
  - 1 tablespoon butter, melted
  - 1 pinch salt
  - 1 pinch white pepper
  - 3 tablespoons duck fat
1. Boil potato for 30 minutes, or until it's tender when pierced with a knife, but still offers a bit of resistance. Remove the potato from the water, place on a plate, and cover with a kitchen towel. That's it for tonight!
  2. The next day, peel the potato. Grate the potato into a large bowl, using the largest holes on your box grater.
  3. Coat the scallions with the melted butter. Add in the potatoes, season with salt and freshly ground white pepper, and combine everything gently with a fork.
  4. Heat 1 tablespoon of the duck fat in a small cast iron skillet (or fry pan) over medium heat. When melted, the fat should entirely coat the bottom of the pan. Spread half of the potato mixture out into a circle, pressing slightly on the edges to shape the pancake. Turn down the heat and let cook for about 5 minutes, until the bottom is browned and crisp.
  5. Place a flat plate upside down over the pan (the plate should be larger than the pan). With one hand on the pan handle and the other on top of the plate, quickly flip the pan to transfer the pancake onto the plate.
  6. Place the pan back on the heat and add 1/2 tablespoon more duck fat. Once the fat is melted, slide the pancake back into the pan, browned side up, and let cook for 5 more minutes. Transfer pancake to plate when finished.
  7. Make the second pancake following the same method. Serve hot.

Vinegar Cream:

- 1/2 cup heavy cream

- 1 teaspoon red wine vinegar
  - 1 scallion, dark green part only, finely chopped
  - 1/2 teaspoon garlic, finely grated
  - 1 teaspoon tarragon leaves, finely chopped
  - 1 pinch salt
  - 1 pinch freshly ground black pepper
1. Whisk the cream until it thickens, then fold in the vinegar. Add the rest of the ingredients and mix until combined. Serve with pancakes.