

ROESTI POTATOES WITH CREAMED LEEKS

6 BAKING POTATOES
4 LARGE LEEKS
1 STICK OF BUTTER
CRÈME FRAICHE
CHIVES
9-INCH CAST IRON SKILLET

BOIL THE POTATOES UNTIL THEY ARE A BIT UNDERDONE. REFRESH IN COLD WATER TO STOP COOKING. ALLOW TO COOL. PEEL OFF SKIN WITH YOUR FINGERNAILS UNDER COLD, RUNNING WATER.

MEANWHILE, TRIM LEEKS OF DARK GREEN LEAVES. TRIM OFF ROOT. UNDER LUKEWARM WATER, SEPARATE LEAVES AND RINSE OFF ANY GRIT. DRAIN IN A COLANDER.

MELT 2 TBSPS. BUTTER IN A FRYING PAN WITH A LID. ROUGHLY CHOP LEEKS AND ADD TO PAN. COOK, COVERED, ON A LOW FLAME UNTIL THEY HAVE SOFTENED. ABOUT 5 MINUTES.

ADD A CUP OF CRÈME FRAICHE AND STIR WITH A WOODEN SPOON OVER MEDIUM HEAT UNTIL THE MIXTURE HAS THICKENED. SEASON WITH SALT AND WHITE PEPPER.

MELT 1 STICK OF BUTTER. ALLOW TO STAND FOR TEN MINUTES, THEN SKIM OFF MILK FAT WITH A TEA SPOON. YOU NOW HAVE CLARIFIED BUTTER.

USING THE GRATING DISK WITH THE LARGEST HOLES, SHRED THE POTATOES IN A FOOD PROCESSOR OR GRATE THEM BY HAND.

POUR HALF THE CLARIFIED BUTTER IN A 9-INCH CAST IRON SKILLET. SWIRL AROUND SO IT COATS THE SIDES.

RESERVE ABOUT A THIRD OF THE GRATED POTATOES. PACK THE REST ON THE BOTTOM OF THE PAN AND UP THE SIDES. POUR IN THE CREAMED LEEKS.

FLATTEN THE REMAINING POTATOES INTO A DISK AND LAY ON TOP. USE YOUR FINGERS TO SEAL UP THE EDGES AND PATCH THE TOP SO NONE OF THE LEEK MIXTURE LEAKS THROUGH.

SET ON A LOW FLAME. AFTER A FEW MINUTES, RUN A SPATULA AROUND THE PAN TO MAKE SURE THE POTATOES ARE NOT STICKING.

COOK FOR ABOUT 30 MINUTES, SHAKING THE PAN OCCASIONALLY TO KEEP FROM STICKING.

OFF THE HEAT, PLACE A ROUND PLATTER SLIGHTLY LARGER THAN THE PAN OR A COOKIE SHEET ON TOP OF THE PAN. TURN THE PAN OVER . THE POTATO CAKE WILL STAY ON THE PLATE. LIFT THE PAN FREE.

POUR THE REST OF THE CLARIFIED BUTTER IN THE PAN AND TIP TO COAT SIDES. SLIDE THE POTATO CAKE BACK INTO THE PAN.

COOK ANOTHER 20 MINUTES ON LOW HEAT. UN-MOLD ONTO A SERVING PLATTER. GARNISH WITH CHOPPED CHIVES.

SERVES 8