

# FRENCHIFIED LATKES WITH CHIVE SOUR CREAM & CAVIAR

BY ANTONI POROWSKI

SERVES: 4

ACTIVE TIME: 40 MIN | TOTAL TIME: 40 MIN

## CHIVE SOUR CREAM

- ½ cup full-fat sour cream
- 1 tablespoon finely chopped fresh chives, plus more for sprinkling
- ¼ teaspoon finely grated lemon zest
- Kosher salt

## LATKES

- 1 pound russet (baking) or Yukon Gold potatoes
- ½ medium or 1 small sweet or yellow onion
- ½ cup coarsely grated Comté cheese (about 2 ounces)
- 1 medium egg, beaten
- 1 teaspoon chopped fresh thyme
- ¼ teaspoon freshly ground black pepper
- Neutral oil, such as canola, for frying
- Black Diamond Gourmet Caviar, for serving

1. Make the chive sour cream: In a small bowl, mix the sour cream with the chives and lemon zest. Season to taste with salt.
2. Make the latkes: Preheat the oven to 200°F. Line a large baking sheet with paper towels.
3. Peel the potatoes, then coarsely grate on the large holes of a box grater. Do the same with the onion. Wrap the grated vegetables in a clean kitchen towel and squeeze out all the water. Transfer the mixture to a large bowl. Add the cheese, egg, thyme, pepper, and ¼ teaspoon salt; mix well.
4. In a large skillet, heat ¼ inch of oil over medium-high until shimmering. (You can test the heat with a shred of potato before you begin frying; when the oil is ready, the potato shred will sizzle and bubble on contact.)
5. Working in batches, spoon about 2 tablespoons of the potato mixture into the pan for each latke, gently pressing down with a spatula to flatten them. Reduce the heat to medium and fry, turning once, until the latkes are golden and crisp on both sides, about 3 minutes per side. Transfer to the paper towels to drain, then season with salt. Keep the latkes warm in the oven while you fry the remaining batches. Serve the latkes warm with the chive sour cream and caviar.

# MASALA OMELET

BY ANTONI POROWSKI

SERVES: 1

ACTIVE TIME: 20 MIN | TOTAL TIME: 20 MIN

- 3 large eggs
- 1 scallion, coarsely chopped
- ¼ cup coarsely chopped fresh cilantro
- Pinch of cayenne pepper (optional)
- Kosher salt
- ¾ teaspoon whole mustard seeds (yellow or black)
- ½ teaspoon ground turmeric
- ⅛ teaspoon ground cumin
- ⅛ teaspoon ground ginger
- ½ to 1 tablespoon unsalted butter
- 2 ½ cups packed baby spinach (2½ ounces)
- 2 tablespoons finely chopped red onion
- Warm buttered pita, naan, or other flatbread, and mango chutney, for serving

1. In a medium bowl, beat together the eggs, scallion, cilantro, cayenne pepper, and ¼ teaspoon salt. In a small bowl, mix the mustard seeds with the turmeric, cumin, and ginger.
2. Melt half of the butter in a large nonstick skillet over medium-high. Add the spinach, onion, and spice mixture and cook, stirring frequently, until the spinach is just wilted, about 3 minutes. Transfer to a plate and let cool for 5 minutes. Add half the spinach to the eggs. Refrigerate the remaining spinach mixture for use in another omelet.
3. Wipe out the skillet and melt the remaining butter in it over medium-high. Add the egg mixture to the skillet and stir vigorously with a heatproof spatula for 5 seconds. As soon as they begin to set, lift and move the pan, swirling, so the runny egg fills the crevices and forms a round omelet. Run a spatula around the edges of the omelet to loosen it and cook until just set and a little loose on top, 1 to 2 minutes.
4. Roll the omelet onto a plate. Serve immediately, with flatbread and chutney