

Potato Cakes (Macaire)

Description:

Serving Size: 10 KG

Categories: Vegetable Sides

| Cost Per Kilo | |
|---------------|------|
| \$ | 0.93 |

Action **Date** **Initials**

Created: 8/7/2012 CR

Revised:

| Amount | Measure | Ingredient | Preparation Method | Product No. |
|--------|---------|---------------|--------------------|--------------|
| 10.000 | kg | Potatoes | | 20-100000843 |
| 0.300 | kg | Butter | softened | 20-100001601 |
| 5 | | Eggs | | 20-100000648 |
| 0.125 | kg | Shallots | finely chopped | 20-100000864 |
| 0.200 | kg | Parsley | finely chopped | 20-100000839 |
| 0.025 | kg | Salt | | 20-100001323 |
| 0.010 | kg | Black pepper | | 20-100001295 |
| 1.000 | kg | Flour | | 20-100000470 |
| 0.15 | lt | Vegetable oil | | |

Method of Preparation:

Baking Method

- Scrub and blot dry the potatoes. Season with salt. Pierce the skins in a few places with a paring knife or kitchen fork,
- Bake in a 425F/218C oven until very tender and cooked through - about 1 hour.
- Sauté the shallots in a little butter and allow to cool.
- Halve the potatoes, scoop out the flesh while it is still very hot and transfer to a heated bowl. Mash the potatoes, butter, salt, pepper, parsley and eggs together until evenly blended.
- Shape into logs - 5 cm in diameter and cut into 1/2 cm slices.
Coat the cakes with flour.
- Heat the over medium-high heat and sauté the cakes until golden on both sides and very hot