

Potato-Onion Cake

Description:

Serving Size: 10 KG

Categories: Vegetable Sides

Cost Per Kilo	
\$	1.30

Action **Date** **Initials**

Created: 7/4/2012 CR

Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
14.000	kg	Potatoes (russet)	peeled	20-100000845
0.500	lt	Clarified butter	see recipe	50-100000040
2.000	kg	Onions	peeled, sliced	20-100000835
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

Method of Preparation:

Potato Onion Cake:

- Sauté the onions until lightly caramelized and set aside
- Put a small, non-stick pan on the heat with clarified butter
- Working fast so as not to let the potatoes brown, shred them on a mandolin
- squeeze as much moisture as possible out of the shredded potatoes and season.
- Add the potatoes to the sizzling pan in an even layer.
- Sprinkle with the sauteed onions being sure to disperse evenly.
- Form the potatoes into a cake shape as they cook
- When the underside has browned nicely, flip the cake over and finish cooking, making sure both sides are brown and crisp