

POMME MOSCOVITE

A recipe by restaurant Berto





Ingredients

Waxy potato e.g. Pompadour, Nicola, Charlotte, Ratte potato, etc.
2 tablespoons Pur Natur sour cream
1 tablespoon Pur Natur churned butter
small pot of caviar

Horseradish cream

150 g Pur Natur cream 38%
10 g mustard
pepper and salt
25 g ground horseradish

1 bunch chives
borage leaves

Method

Cook the potato until you can scoop it out using a Parisienne scoop. Mix the flesh with the sour cream, butter and chopped chives. Season with pepper and salt.

Fill the potato again and put it in the oven for 5 minutes at 200 °C.

Whisk the cream for the horseradish cream until smooth.

Add all the ingredients together.

Fill a piping bag to make pretty little towers.

Place a quenelle of caviar on the potato and garnish with a leaf.

Photography : Heikki Verdurme