



Garlic & Chive Potato Cakes

1 3/4 pounds yellow potatoes (see headnote), scrubbed, skin on, cut into 1" chunks

salt

2 tablespoons olive oil

1 1/2 cups sliced green garlic, including the green bits (from 4 - 5 stalks)

juice of 1/2 a lemon, zest reserved for thecrème fraîche

2 large eggs

2 tablespoons crème fraîche, plus a scant cup for serving (store-bought or homemade - see recipe below)

1 bunch of chives, finely chopped, 1/4 cup reserved for thecrème fraîche topping

2/3 cup lightly packed crumbled fresh goat cheese

1/3 cup lightly packed grated parmesan

light cooking oil, for the pan (such as sunflower or grapeseed)

Place the tater chunks in a large pot, cover with cool water and add 2 teaspoons of salt. Bring to a boil, then simmer until the potatoes are tender, but not falling apart, about 10 - 15 minutes of simmering. Drain the potatoes (you can save the water to use as soup stock, if you like). Put the cooked potatoes in a large bowl, let cool a bit, and mash coarsely.

Heat the olive oil in a skillet over medium heat. Add the green garlic and a few pinches of salt and sauté, stirring occasionally, until tender, 10 minutes or so, reducing the heat to low if it starts to brown. Add the lemon juice and scrape the green garlic on top of the potatoes.

In a small bowl, whisk together the eggs, 2 tablespoons of thecrème fraîche and 1/4 teaspoon salt. Pour this mixture over the green garlic and potatoes, and add the chives (holding back 1/4 cup for thecrème fraîche) and the cheeses. Mash everything together until well combined.

Form the potato goop into cakes 3 - 4" in diameter and 1/2" tall (a spring-loaded ice cream scoop helps with even portions). Heat a large skillet or griddle over a medium flame, and add enough sunflower oil to coat the bottom, 1 - 2 tablespoons. Place the cakes an inch or so apart in the pan and cook over medium-low heat until golden and crispy, 4 - 5 minutes on each side.

Meanwhile, in a small bowl or jar, combine the remaining scant cup of crème fraîche with the zest of half a lemon and 1/4 cup chopped chives. Season to taste with a few pinches of salt and a turn of pepper. Serve the warm cakes dolloped with the chive crème fraîche.

Homemade Crème Fraîche

1 cup fresh heavy cream (preferably not ultra-pasteurized)

1 1/2 tablespoons buttermilk or crème fraîche

In a glass jar, stir together the cream and buttermilk until well combined. Place in a warmish spot, such as on top of the refrigerator, and leave for about 12 hours until thickened. During this time, stir or shake the cream once or twice to prevent a layer of fat from solidifying on top (which would result in lumpy crème fraîche). Store the crème fraîche in the fridge for 1 - 2 weeks.