

## Potato Crepes with smoked salmon - 90 pieces

1 kg pureed cooked potato  
85 g flour  
6 eggs  
9 egg whites  
180 ml heavy cream  
s & p as needed  
Pinch grated nutmeg  
vegetable oil, as needed

12 oz Creme Fraiche  
3 oz caviar  
dill sprigs, as needed  
18 oz smoked salmon

1. Combine the potatoes and the flour in a mixer. Add the eggs one at a time, then the whites. Adjust the consistency with cream to that of pancake batter, season with s & p, and nutmeg.
2. In a hot skillet with a light coating of oil, pour batter as for pancakes into silver dollar size servings. Cook until golden brown, turn and finish on the second side. About 2 minutes total cooking time.
3. Serve the crepes warm with small dollops of creme fraiche, a dab of caviar and a sliver of smoked salmon. Garnish with dill.