

POTATO CIGAR WITH WHITEFISH SALAD

Ingredients	Amounts
Yukon Gold potatoes	5 pounds
Heavy cream	1 cup
Salt and pepper	To taste
Feuilles de brik or phyllo pastry	24 sheets
Melted butter	As needed
Frisée lettuce, cored, washed and torn into bite-size pieces	4 heads
Tarragon, torn	¼ cup
Parsley, torn	¼ cup
Chives, torn	¼ cup
Celery leaves, torn	¼ cup
Granny Smith apples, julienned	3
Smoked whitefish, boned, skinned and flaked into ½-inch pieces	2
Lemon Vinaigrette (recipe below)	
Hollandaise sauce	To taste
Chives, chopped	To taste
<i>Lemon Vinaigrette</i>	
Extra virgin olive oil	3 cups
Lemon juice	1 cup
Clover honey	2 Tbsp.
Champagne vinegar	1 Tbsp.
Dried oregano	1 tsp.
Garlic clove, mashed to a paste	1
Salt and pepper	To taste
Method	To taste

Method

1. Boil potatoes in salted water until fork tender. Peel; pass through food mill fitted with smallest plate. Add cream; season with salt. Cool. Place 1 feuille de brik on work surface; brush liberally with butter. Mound 3 ounces potato purée on bottom third of sheet; shape into a cylinder not quite reaching to edges of sheet. Fold sides into center; roll into a cigar shape and brush with butter. Place on a greased baking sheet. Repeat with remaining potato purée and feuilles de brik to make 24 cigars. Bake in 350°F oven about 10 minutes or until golden brown.
2. In a bowl, combine frisée, herb leaves, apples and whitefish. Season with salt and pepper; dress lightly with Lemon Vinaigrette. For each serving, spoon a circle of hollandaise sauce onto the center of a plate. Center potato cigar on sauce. Arrange frisée salad on top of potato cigar, garnish with chopped chives. (Serve cigar and hollandaise warm, salad cool.)
3. To make Lemon Vinaigrette, mix ingredients with stick blender until emulsified.