



As seen in
Flavor Magazine
December/January 2010



Sauteed Potatoes and Mascarpone Cream
Submitted and tested by Dino, Washington, DC

There are many locally made varieties of mascarpone available. You want a thick one, thicker than sour cream but not as thick as cream cheese. You could substitute olive oil for the duck fat, but please don't. And used smoked, not regular, prosciutto.

Yield: 4 servings

For horseradish mascarpone sauce

- 8 ounces mascarpone (see note, above)
- ½ cup heavy cream
- 6½ ounce jar white horseradish, drained and squeezed dry
- 1 tablespoon wine vinegar
- 1 tablespoon finely minced parsley
- A few drops hot sauce, such as Sriacha
- Pinch allspice
- ⅓ teaspoon cracked black peppercorn

Combine ingredients, mixing well.

For the potatoes

- 4 gold-flesh, gold-skin old-fashioned new potatoes
- ½ cup duck fat
- 8 slices speck (smoked prosciutto, see note, above)
- Horseradish mascarpone cream (recipe above)
- 4 large leaves
- Parsley for garnish
- Fresh cracked black peppercorns
- Red or black Hawaiian salt or other good salt

Place potatoes in cold salted water and cook until done (when they can be pierced easily with a knife). Cool in ice water.

When cold, smash them flat (about ½-inch thick) with your hand or the bottom of a frying pan.

Heat a large heavy pan (large enough to hold the potatoes in a single layer over high heat). Add duck fat. When fat is very hot but not quite smoking, use a slotted spatula to gently place the potatoes in the pan. Fry on first side for 2 to 3 minutes, until the bottom of the potato is browned. Do not touch the potato for the first 2 minutes so a crust can form. Use a spatula to loosen the potatoes to flip. Brown on second side.

Arrange potatoes in the center of 4 plates. Sprinkle with fresh cracked black pepper and salt. Drape each potato with two slices of speck, letting some of the potato show. Put a tablespoon of the mascarpone sauce in the middle of the potato in a mound, and add the parsley leaves. Serve immediately.