



Fifty-Seventh
Presidential Inauguration
January 21, 2013

Red Potato Horseradish Cake

Served at the Inaugural Luncheon, 2013

Ingredients

- 12 ounces red potato, medium sized, cut 1 inch dice, skin on
- 1 tablespoon prepared horseradish
- 1/2 tablespoon Dijon mustard, whole grain
- 3 tablespoons butter
- 1/2 cup heavy cream
- 2 tablespoons kosher salt
- 1 teaspoon white pepper
- 1/4 cup chives
- 1/2 gallon water
- 1 cup micro greens, available at specialty markets

Preparation

1. Place potatoes, 1/4 to 1/2 gal water(or just enough to cover potatoes) and 1 tablespoon salt in a heavy bottom pot and bring to a boil.
2. Allow to simmer for approximately 10-15 minutes until tender. Drain water and allow to sit in strainer for 5 minutes to allow all water to drain.
3. Place potatoes, Dijon, horseradish, 2 tablespoons butter, heavy cream, remaining salt, pepper and chives back into the same pot you used to boil potatoes.
4. With a large kitchen spoon, stir and smash potatoes until mixed but still chunky. Adjust seasoning with salt and pepper.
5. Using an ice cream scoop, portion a 3 oz. scoop onto a greased baking sheet. Form potatoes

Additional Information

Course:

Servings: 4 servings

into a cake shape and top with remaining 1 tablespoon of butter dividing equally among the 10 cakes.

6. Place potatoes under the broiler for 4-5 minutes or until golden brown.