



Porcini Mushroom Latkes with Mushroom Salad and Chive "Cream"

 Vegetarian

READY IN



90 min.

SERVINGS



6

CALORIES



342 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

- 1 tablespoon flour
- 3 cups the salad packed ()
- 0.5 teaspoon pepper black freshly ground
- 1.5 teaspoons kosher salt
- 1 cup cream sour
- 8 ounces crimini mushrooms sliced
- 1 ounce the following: parmesan rind) dried

- 1 large eggs
- 0.3 cup chives fresh chopped
- 8 ounces mushroom caps fresh stemmed sliced
- 3 small garlic clove pressed
- 2 tablespoons olive oil
- 2 cups onion divided chopped
- 2 pounds baking potatoes peeled cut into 3/4-inch cubes
- 6 servings vegetable oil for frying
- 3.5 tablespoons citrus champagne vinegar divided ()

Equipment

- bowl
- frying pan
- baking sheet
- oven
- kitchen towels

Directions

- Combine porcini and boiling water in bowl. Soak until soft, about 30 minutes. Strain, pressing out all liquid. Chop porcini.
- Blend potatoes and 1/2 cup onions in processor until finely ground and some liquid forms. Turn mixture out onto kitchen towel. Gather towel around and squeeze mixture very dry.
- Scrape into large bowl.
- Add 1 1/2 cups onions and next 4 ingredients. Stir until batter becomes moist.
- Add porcini.
- Pour enough oil into heavy large skillet to coat bottom; heat over medium-high heat. Working in batches, drop potato mixture into skillet by scant 1/4 cupfuls. Flatten into 2 1/2-inch rounds. Cook until golden, 3 to 4 minutes per side.
- Transfer to large baking sheet. DO AHEAD: Can be made 2 hours ahead.
- Let stand at room temperature. Rewarm in 400°F oven until crisp, 4 to 5 minutes per side.

- Stir nondairy sour cream, chives, and 1 1/2 tablespoons vinegar in small bowl to blend.
- Season with salt and pepper. DO AHEAD: can be made 1 day ahead. Cover; chill.
- Heat oil in large skillet over medium-high heat.
- Add garlic and all mushrooms; sprinkle with salt and pepper. Sauté until brown, 6 to 7 minutes.
- Sprinkle with 2 tablespoons vinegar; toss. Season with salt, pepper, and more vinegar, if desired.
- Overlap latkes on plates. Mound greens alongside; top with mushrooms.
- Serve with chive cream.
- Try a full-bodied kosher white wine, like the BARON HERZOG 2007 CENTRAL COAST CHARDONNAY (California \$13).

Nutrition Facts

PROTEIN 9.64% **FAT 40.83%** **CARBS 49.53%**

Properties

Glycemic Index:54.29, Glycemic Load:23.97, Inflammation Score:-7, Nutrition Score:19.631304367729%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Isorhamnetin: 2.78mg, Isorhamnetin: 2.78mg, Isorhamnetin: 2.78mg, Isorhamnetin: 2.78mg Kaempferol: 0.52mg, Kaempferol: 0.52mg, Kaempferol: 0.52mg, Kaempferol: 0.52mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 10.93mg, Quercetin: 10.93mg, Quercetin: 10.93mg

Nutrients (% of daily need)

Calories: 342.32kcal (17.12%), Fat: 16.19g (24.91%), Saturated Fat: 5.29g (33.07%), Carbohydrates: 44.19g (14.73%), Net Carbohydrates: 39.45g (14.35%), Sugar: 6.24g (6.93%), Cholesterol: 53.62mg (17.87%), Sodium: 627.42mg (27.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.6g (17.2%), Vitamin B6: 0.85mg (42.57%), Copper: 0.7mg (34.93%), Potassium: 1176.99mg (33.63%), Manganese: 0.6mg (30.25%), Vitamin B2: 0.51mg (30.24%), Vitamin B5: 2.99mg (29.91%), Selenium: 19.75µg (28.21%), Vitamin B3: 5.44mg (27.22%), Phosphorus: 259.22mg (25.92%), Vitamin C: 19.2mg (23.27%), Fiber: 4.74g (18.95%), Folate: 71.09µg (17.77%), Magnesium: 66.34mg (16.59%), Vitamin B1: 0.24mg (15.7%), Vitamin K: 15.35µg (14.61%), Zinc: 2.01mg (13.43%), Iron: 2.3mg (12.75%), Vitamin A: 587.19IU (11.74%), Calcium: 92.09mg (9.21%), Vitamin E: 1.17mg (7.81%), Vitamin D: 0.54µg (3.6%), Vitamin B12: 0.19µg (3.21%)