

Potato and Goat Cheese Galette (Galette de Pomme de Terre au Fromage de Chevre)

2 large baking potatoes, peeled
Vegetable oil for deep frying
6–8 oz (170–225 g) goat cheese
A pinch of cayenne pepper
1/2 cup (125 ml) bread crumbs
2 Tbs (30 ml) extra-virgin olive oil
Salt and freshly ground pepper to taste
Black olives for garnish (optional)
Chopped fresh basil for garnish (optional)

Slice off and discard the ends of the potatoes. Cut the potatoes into 3/4-inch (2 cm) slices. Cut a round hole out of the center of each slice, forming a sturdy ring with at least 1/2 inch (1.2 cm) border of potato around the hole. Heat about 2 inches (5 cm) of vegetable oil in a skillet to 300F (150C). Fry the potato rings until light golden brown, about 5 minutes. Drain on paper towels and allow to cool enough to handle. Fill the potato rings with the goat cheese and coat both sides with bread crumbs. Refrigerate for at least 2 hours or overnight. Heat the olive oil in a large skillet over moderate heat and saute the potato rings until golden brown on both sides, about 30 to 40 seconds per side. Transfer to serving plates and season with salt and pepper. Garnish with olives and chopped basil if desired. Serves 4 to 6.

Bon appetit from the Chef at World Wide Recipes