



## Caraway-Matzo Cakes with Fromage Blanc & Smoked Fish

Recipe by Executive Chef Michael Scelfo

Makes 10-12 cakes

2c Matzo meal

1/3c potato starch

3ea egg yolks

1T ground caraway seed

3T sliced Chives

1t kosher salt

1t ground black pepper

½c whole milk, as needed

3T Olive Oil

8oz Fromage Blanc, Vermont Butter & Cream Brand

8oz Shredded smoked fish of your choice, salmon or whitefish readily available

For the cakes:

Whisk together Matzo, Starch, Caraway, Salt & Pepper. Separately whisk together egg, milk, & chives.

Slowly add wet mix to dry mix with whisk, keeping smooth. You don't want it to be too dry so when you get a nice thick batter you should stop. Stop when just thick enough to drop off a spoon.

In a medium sauce pan, heat 3T olive oil over medium heat. Add spoonfuls of batter to oil and cook golden on each side, ideally spreading them to about 2" diameter. Set them aside to cool.

Gently mix fromage and smoked fish.

Drop spoonfuls of fish mixture on to cakes and serve at room temperature, garnish with sliced chives and a drizzle of olive oil...