

## Caviar-topped Potato Cloud

*Whipped potato espuma, brown butter crumble, and caviar.*

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**Yield:** 10 tasting portions

**Prep Time:** 1½ hours

**Active Time:** 45 minutes

**Service Temperature:** Warm (45–50°C)

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### Ingredients

#### **Potato Espuma (Cloud)**

- 400 g Yukon Gold or Ratte potatoes, peeled and cut
  - 150 ml heavy cream (35%)
  - 100 ml whole milk
  - 80 g unsalted butter
  - Salt to taste
  - Pinch nutmeg
  - Optional: 1 g xanthan gum (for stability in siphon)
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#### **Brown Butter Crumble**

- 100 g unsalted butter
  - 80 g panko breadcrumbs or dried brioche crumbs
  - 5 g salt
  - 2 g sugar
  - Optional: 1 g roasted yeast powder (for umami depth)
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#### **Caviar**

- 40 g Imperial, Oscietra, or Kaluga caviar (4 g per portion)
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#### **Optional Garnish**

- Chive oil (for color contrast)
  - Micro chive tips or dill pollen
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### Method

#### **1. Prepare the Potato Base**

Boil potatoes in salted water until tender (approx. 20 minutes).

Drain and steam-dry for 2 minutes.

Pass through a tamis or fine ricer for ultra-smooth texture.

Warm cream, milk, and butter until butter melts.

Combine with potatoes and whisk until velvety smooth.

Season with salt and nutmeg to taste.

Strain through fine chinois to remove any lumps.

#### **2. Load into Siphon**

Pour warm potato mixture into a 1 L iSi siphon (use while ~50°C).

Charge with 2 N<sub>2</sub>O cartridges, shake well.

Keep siphon in water bath at 55°C until plating (max 1 hour).

### 3. Make the Brown Butter Crumble

Melt butter in pan; cook until it turns hazelnut brown (no burning).  
Strain through fine mesh to remove milk solids.  
Add breadcrumbs to hot brown butter; toss until golden and nutty.  
Season with salt and a touch of sugar.  
Spread on tray to cool, then store airtight.

### 4. Assembly (à la minute)

**Plating Vessel:** Warm shallow ceramic bowl or small coupe dish.  
Place 1 tbsp brown butter crumble in the center of the bowl.  
Dispense a soft mound (3–4 tbsp) of warm potato espuma directly over it.  
The espuma should hold its shape but collapse slightly under its own weight — like a cloud.  
Top with a quenelle of caviar (4 g).  
Optional: drizzle a few drops of chive oil around for color.  
Garnish with a single chive tip or dill pollen for precision.

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### 5. Service & Presentation

Serve immediately (texture deteriorates if held >5 minutes).  
Ideal serving temperature: espuma at 45–50°C, caviar at 8–10°C.

**Server's line:**

"A warm potato cloud with brown butter and caviar — comfort lifted to elegance."

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### Chef's Notes

**Flavor architecture:** buttery nuttiness → airy cream → saline caviar pop.  
**Texture flow:** crisp crumble → warm mousse → cool pearls.  
**Key technique:** Siphon mixture must be perfectly smooth — any lumps will clog nozzle.  
**Alternative plating:** Serve in an eggshell cup on rock salt bed for amuse-bouche.  
**Wine pairing:**  
*Jura Savagnin or aged Champagne Extra Brut.*  
Non-alcoholic pairing: Clarified potato consommé with apple vinegar mist.