

## Potato Skin Crisp with Caviar & Chive Cream

*A single bite of fermented potato crisp, crème fraîche, and caviar served on dried moss.*

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Yield: 20 crisps (for 10 guests, 2 per guest)

Prep Time: 48 hours (including fermentation)

Active Time: 1 hour

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### Ingredients

#### **For the Fermented Potato Base**

- 500 g potato peelings (from waxy potatoes, washed and dried)
  - 10 g fine sea salt
  - 500 ml filtered water (non-chlorinated)
  - 10 g koji rice (optional, accelerates lactic fermentation)
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#### **For the Crisps**

- 250 g fermented potato (from above)
  - 40 g potato starch
  - 20 g clarified butter or neutral oil
  - Fine sea salt, to taste
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#### **For the Chive Cream**

- 150 g crème fraîche (40% fat preferred)
  - 15 g chive purée (see below)
  - 3 g lemon juice
  - 1 g fine salt
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#### **Chive Purée:**

Blanch 50 g chives in boiling salted water for 10 sec, shock in ice, squeeze dry.

Blend with 20 g neutral oil until vivid green. Strain through fine chinois.

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#### **For the Garnish**

40 g Oscietra or Imperial caviar (2 g per crisp)

1 g chive tips (optional micro garnish)

Dehydrated moss or lichen for presentation (inedible)

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### Method

#### **1. Ferment the Potato Peelings (Day 1–2)**

Combine the potato peelings, salt, and water in a sterilized jar. Add koji if using.

Weigh down peelings with a small sterilized weight.

Cover loosely and ferment at room temp (22–25°C) for 36–48 hours until lightly tangy, aromatic, and slightly softened.

Drain and rinse briefly, then pat dry.

*(The goal: a light lactic acidity, no off aromas. Fermentation enhances depth — think sourdough-meets-earth.)*

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## 2. Prepare the Crisp Paste

Blend fermented potato peelings to a coarse paste.

Add potato starch and clarified butter; blend to smooth, elastic texture.

Season lightly with salt.

Spread thinly (1–2 mm) onto silicone mat or dehydrator sheet.

## 3. Dehydrate & Fry

Dehydrate at 60°C for 6–8 hours until completely dry and translucent.

Fry each sheet in neutral oil at 185°C for 5–8 seconds — they will puff and curl immediately.

Drain on paper, season lightly.

Store airtight once cooled (up to 6 hours).

## 4. Make the Chive Cream

Whisk crème fraîche, chive purée, lemon juice, and salt until smooth and pale green.

Chill for at least 1 hour before service.

Load into a small piping bag fitted with 3 mm tip.

## 5. Assembly (à la minute)

Pipe a small 1 cm rosette of chive cream onto the center of each crisp.

Top with a 2 g quenelle of caviar using a mother-of-pearl spoon.

Optional: add a single micro chive tip for height and freshness.

Serve immediately to preserve crispness.

## 6. Presentation

Arrange crisps on a bed of dried moss or lichen in a wooden box or stone bowl.

Present as a single bite amuse-bouche — no cutlery, only pearl spoon accompaniment if desired.

Lighting: warm spotlight to highlight the caviar's sheen.

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### Chef's Notes

Flavor intention: earthy tang of fermented potato → rich lactic cream → saline burst → herbaceous finish.

Texture progression: brittle snap → soft cream → pop → clean finish.

Ideal temperature: crisp at room temp, cream and caviar slightly chilled (8–10°C).

Wine pairing: cold aquavit or blanc de blancs Champagne.

Service window: 90 seconds from plating to guest.