

Potato Cake



INGREDIENTS

8 medium-size baking potatoes, peeled and cut into 1-inch chunks	1/2 cup ricotta cheese	3/4 teaspoon freshly ground black pepper	1/2 cup chopped fresh Italian parsley	1 pound cheese, thick
3/4 cup fresh bread crumbs	1 2/3 cups freshly grated Parmesan cheese	1/4 cup (1/2 stick) unsalted butter, softened	1/3 pound thinly sliced prosciutto, large pieces of fat removed and cut into matchsticks	3 cloves
	1 1/2 teaspoons salt	1/4 cup milk, or more as needed		2 tablespoons

SUGGESTED COOKWARE

10-inch springform pan (or 13 x 9-inch baking dish or a 4-quart soufflé dish), aluminum foil, large bowl, electric mixer, medium-size bowl, serving plate

DIRECTIONS

POTATO CAKE:

Boil the potatoes in salted water to cover until tender and drain.

Line the bottom and sides of a 10-inch springform pan with aluminum foil. Coat the foil with nonstick cooking spray and sprinkle 1/4 cup of the bread crumbs into the bottom of the pan, tilting to coat it evenly.

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DIRECTIONS

Combine the potatoes, ricotta, 1 cup of the Parmesan, the salt, pepper, 2 tablespoons of the butter, the milk, and 1/4 cup of the parsley in a large bowl. With an electric mixer, beat until smooth. Fold in the prosciutto, blending until well combined. Taste and add more salt and pepper if desired.

Spread half the potatoes in the prepared pan, cover with half of the mozzarella and 1/3 cup of the remaining Parmesan, then layer in the remaining potatoes and mozzarella.

In a medium-size bowl, combine the remaining 1/2 cup of bread crumbs, the garlic, the remaining 1/3 cup of Parmesan, 1/4 cup parsley, and the olive oil, tossing until the crumbs are evenly moistened. Sprinkle this mixture over the mozzarella and dot with the remaining 2 tablespoons of butter.

Preheat the oven to 375°F. Bake the potatoes until puffed and golden, 30 to 40 minutes.

Let the hot potatoes rest for about 20 minutes. Put a serving plate over the springform pan, invert them, and remove the pan. Peel back the foil from the potato cake and serve in slices.

If you don't have a springform pan, you can make this in a 13 x 9-inch baking dish or a 4-quart soufflé dish. You won't be able to unmold it for a spectacular presentation, but your guests will be able to spoon the cake out of the baking dish.

VARIATIONS:

Spread 1/2 cup of Sun-Dried Tomato Pesto over the first layer of potatoes and proceed with the recipe.

Spread 1/2 cup of basil pesto, homemade or store bought, over the over the first layer of potatoes.

For a vegetarian cake, omit the prosciutto and spread 1 1/2 cups of Herb-Roasted Tomatoes over the first layer of

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potatoes.

For a seafood cake, sprinkle 1/2 pound of lump crabmeat over the first layer of potatoes.