

## INGREDIENTS

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

- 1 Boil the potatoes in salted water to cover until tender and drain.
- 2 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.
- 3 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.
- 4 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.
- 5 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.
- 6 Preheat the oven to 375°F. Bake the potatoes until puffed and golden, 30 to 40 minutes.
- 7 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.

## Potato Cake

**8** 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:**

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

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

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

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