

Potato pancakes with cream, fine herbs and Emmi Tête de Moine

Preparation time: **45 min**

Total time: **45 min**

Servings: **4**



Cheese: **Tête de Moine**

Ingredients:

Sauce:

- 2 tbsp. fine herbs
- 200 g fresh cream
- Salt pepper
- Butter or clarified butter
- **8 rosettes of Emmi Tête de Moine cheese**

Pancakes:

- 500 g potatoes
- 3 eggs
- 50 g flour
- 100 ml milk
- Salt, pepper, nutmeg

Preparation:

1. For pancakes, peel the potatoes, cut them into pieces and cook in a little salted water until softened. Discard the cooking water, cut off the heat and let the potatoes evaporate.
2. Roll still hot through the food mill.
3. Mix the potato puree with the remaining ingredients.
4. Season. Leave it to stand for 10 minutes.
5. For the sauce, chop the fine herbs and add them to the fresh cream mixing. Season. Cook on medium heat for 2-3 minutes on both sides in butter roasting, 16 pancakes from the potato mass.
6. Reserve the cooked pancakes covered in a preheated oven at 50 ° C.
7. Pour the fine herbs cream in plates.
8. Arrange the pancakes and Tête de Moine cheese rosettes on top.