

## POTATO GALLETES A L'ALSACIENNE

*(reprinted with permission from [Jacqueline Pham](#))*

2 pounds Russet potatoes  
1 lemon, freshly squeezed  
2 Tablespoons parsley, chopped  
4 shallots, chopped  
1 piece of leek (3 inches), white part only, chopped  
2 eggs  
1/8 teaspoon cayenne pepper  
3 Tablespoons all purpose flour  
1/4 teaspoon nutmeg, freshly grated  
1/4 teaspoon baking powder  
1 + 1/2 teaspoons salt  
1/2 teaspoon black pepper  
1 cup canola oil, as needed

Prepare the potatoes: wash and peel the potatoes. Shred 2/3 of them and place in a large mixing bowl. Add the lemon juice and cover with cold water. Let sit for 5 to 10 minutes. Drain the potatoes and discard the liquid. Place all the shredded potatoes in a cheesecloth and remove as much excess water as possible, then pat dry with paper towels. Place inside a large bowl. Coarsely chop the remaining 1/3 of the potatoes and place them into the bowl of a food processor. Add the parsley, shallots, and leek. Pulse into a smooth raw puree. Add the mixture to the shredded potatoes.

Make the batter: in a mixing bowl, beat the eggs with the cayenne pepper and the flour for 2 to 3 minutes, until slightly thickened. Add the nutmeg and baking powder. Add this egg mixture to the potatoes. Season with 1 teaspoon of salt and 1/2 teaspoon of pepper. Stir well to combine.

Fry the galettes: heat the oil over high heat in a large Dutch oven or heavy-bottomed pan. You should have 1 inch of oil in the pan, so use as much oil as needed for that. Form small flattened patties with the potatoes (if you have disposable gloves, they work well if you grease them lightly with oil). When the oil is very hot, drop the patties into it, making sure they don't touch each other. Lower the heat if they seem to brown too fast, and cook them for 5 to 8 minutes, until browned on the first side, then flip them and cook for about 3 more minutes on the second side. Season them with a little extra salt as you remove them from the pan and place on paper towels to absorb excess oil. You can fry them and keep them warm in a low oven until serving time.

(makes 6 servings, about 12 galettes).

