

CHEF'S SHOWCASE

# Le Montmartre's Dauphine Potatoes

Lenore Redhead writes from Richmond Hill about many memorable meals at Le Montmartre and would especially appreciate the recipe for Dauphine Potatoes. Chef/owner Margie Caradant, who shares it, trained in France, opened her first restaurant in Aurora in 1980 and 12 years later moved here. As you might expect, traditional French cuisine is her specialty.

**BY** Mary McGrath



Send recipe requests for favourite dishes in Toronto-area restaurants to Chef, *Starweek*, 1 Yonge St., Toronto M5E 1E6. Recipes have been tested in the Test Kitchen of The Star.

**1.** Quarter potatoes and cook in boiling water with salt until almost tender but still firm. Drain and press through a food mill.

**2.** Heat milk and butter and when boiling stir in flour and continue stirring until mixture forms ball. Remove from heat, stir in egg and mix well.

**3.** Add flour mixture to potatoes then blend in egg yolk. Season with salt, pepper and a dash of nutmeg. (Makes 3 cups).

**4.** Heat oil to 360F. Using a tablespoon measure, shape potato mixture into 1-inch balls, drop each into hot oil and cook until browned. Drain on paper towel. Makes 24 small potato balls.

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## Dauphine Potatoes

3 large potatoes, peeled

Salt

1/2 cup milk

2 tbsp butter

1/4 cup all-purpose flour

1 small egg

1 egg yolk

Freshly ground black pepper

Freshly grated nutmeg

Vegetable oil for frying

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RON BULL

**Chef Margie Caradant with Dauphine Potatoes**