



## SWEET POTATO PANCAKES WITH CAVIAR



### WINE PAIRING

Naveran Dama Cava, Penedés

### INGREDIENTS FOR 4 PEOPLE

- 4 cups coarsely grated sweet potatoes
- 1/2 cup grated onion
- 3 to 4 tablespoons fresh squeezed lemon juice
- Freshly ground pepper, to taste
- Salt to taste
- 4 eggs, beaten
- 1/3 cup flour
- Neutral oil, such as canola or grapeseed, for frying
- Crème fraîche for serving, topped by paddlefish caviar or Imperial Osetra. Chives on top as a garnish.

### PREPARATION

Combine sweet potatoes, onion, lemon, salt, pepper, eggs, and flour.

Heat a medium-sized skillet over medium heat (test fritter before frying up the entire batch). Add enough oil to coat the bottom surface. Using a tablespoon, scoop out mounded spoonfuls of the batter and drop into the pan. The batter should sizzle upon contact. Cook until golden and crisp, flip and cook until the second side is golden and crisp.





PATRICK'S  
FAVORITE  
RECIPES

NO.

42

## AVOCADO PASTE WITH CAVIAR



### WINE PAIRING

Naveran Brut Nature, Penedés

### INGREDIENTS FOR 2 PEOPLE

- 1 avocado
- 1-2 pinches of kosher salt
- 1 tbs of lemon juice
- 1 oz of paddlefish caviar

### PREPARATION

Purée the avocado with a fork until smooth. Add the salt and lemon and mix until all flavors are combined.

### TO SERVE

Place the avocado paste on a plate with paddlefish caviar on top.



SEE MORE OF PATRICK'S FAVORITE RECIPES AT #OOPAIRING



PATRICK'S  
FAVORITE  
RECIPES

NO.

47

## SCRAMBLED EGGS WITH CAVIAR



### PREPARATION

Make the scrambled eggs at low to medium heat by pouring the whisked eggs, milk and salt and mix constantly with a spatula. The slower you cook the eggs the creamier and more fluffy they will be.

Once eggs are finished, toast some bread and add the scrambled eggs first, then the crème fraîche, and the caviar on top.

### TO SERVE

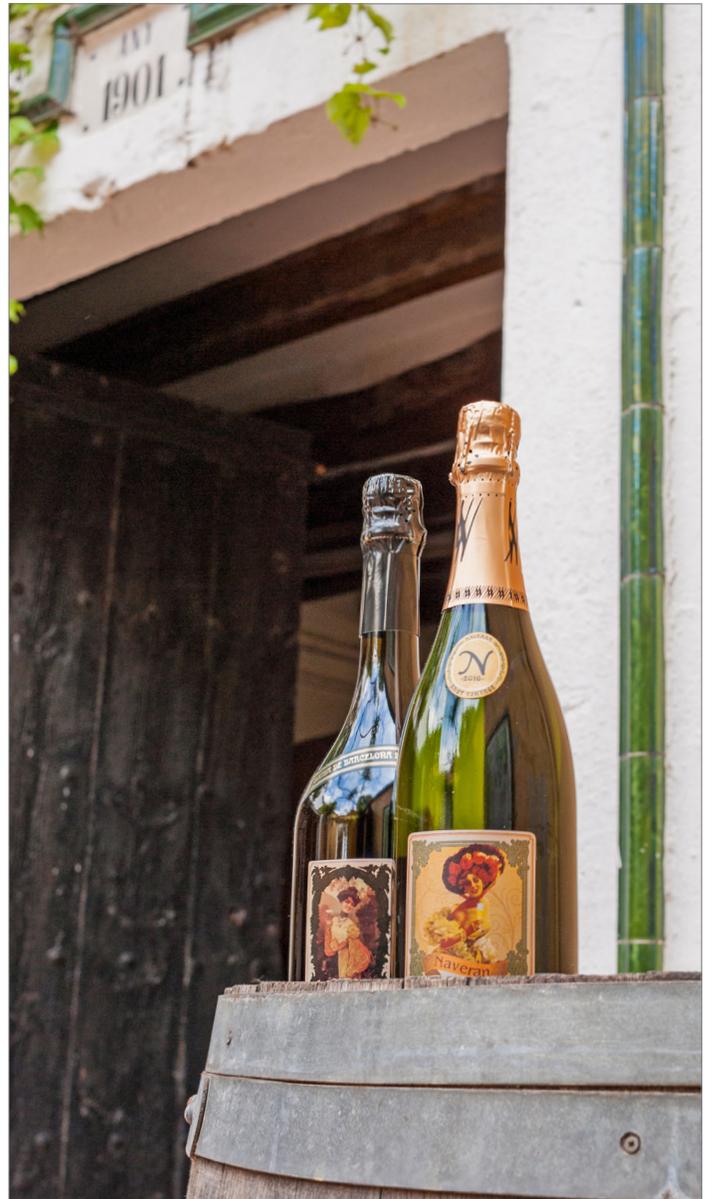
For good presentation, add the crème fraîche just before eating. Otherwise the crème fraîche will melt with the heat of the eggs and the aesthetics will not be as good.

### WINE PAIRING

Naveran Brut Vintage, Penedés

### INGREDIENTS FOR 2 PEOPLE

- 3 eggs, whisked
- 2 tbs of milk
- 1 pinch of kosher salt
- 1 tartine of crème fraîche
- 1 oz of paddlefish caviar
- 2-3 slices of white bread, toasted



SEE MORE OF PATRICK'S FAVORITE RECIPES AT #OOPAIRING