

A close-up photograph of a baked potato, split open, resting on a white plate with a blue concentric line pattern. The potato is filled with a creamy white sauce, topped with a generous portion of dark, glistening caviar, and garnished with finely chopped green chives. The background is softly blurred, showing a glass of water and some bread on a wooden surface.

Kaviari Maison

POTATO WITH CAVIAR



RECIPE IDEAS

Kaviari Maison

Potato with Caviar

Serves two

Preparation time: 10 minutes

Cooking time: 20 minutes

50 g Kaviari Transmontanus caviar ·

2 potatoes · 2 tbsp thick crème fraîche · a few chives · salt

Wash the potatoes and cook them, skin on, in a pot of boiling salted water. Once cooked, remove from the water and leave to cool slightly.

Cut the potatoes in half and arrange them on plates.

Top with thick crème fraîche and caviar.

Sprinkle with finely chopped chives and serve.

