

## POTATO ROQUEFORT CAKES WITH RIPE PEARS

(from Michael Bauer, *Secrets of Success*)

4 russet potatoes, scrubbed  
8 ounces firm Roquefort cheese, crumbled  
2 T olive oil  
salt and pepper  
2 Anjou pears, diced  
1/2 pounds salad greens of your choice  
1 tsp fresh tarragon, chopped  
hazelnut oil

*for vinaigrette*

1 T red wine vinegar  
1 t Dijon mustard  
1 shallot, minced  
1 T olive oil  
salt and pepper



Heat the oven to 375F, and bake the potatoes until tender (about 1 hour). Let them cool until you can handle them, peel them, and transfer the flesh to a bowl. Mash slightly, add the roquefort and 1 T olive oil. Stir until smooth. Season to taste with salt and pepper, going light on the salt as roquefort is salty. Form the mixture into 4 equal patties, 1/2 inch thick. Refrigerate for 2 hours.

Make the vinaigrette by whisking the vinegar, mustard, and shallots in a small bowl to blend well. Slowly whisk in the olive oil to form an emulsion. Season with salt and pepper. Refrigerate until ready to use.

Heat the oven to 350F. Heat the remaining tablespoon of olive oil in a skillet over medium heat. Add the potato patties and brown on both sides until golden brown, 7 minutes total. Transfer them to the oven and bake for 5 minutes.

Meanwhile, make the salad. Toss the pears with the salad greens and tarragon. Add the vinaigrette and place in a serving bowl, or divide into individual plates. Top the salad with the potato cakes, and drizzle with a little hazelnut oil.