



DINING & WINE | RECIPE

Salmon-Roe-Topped Baked Potatoes With Crème Fraîche

FEB. 26, 2010

4 large russet potatoes (10 to 12 ounces each), scrubbed well

2 teaspoons kosher salt

1/4 cup crème fraîche, more for serving

2 tablespoons unsalted butter, at room temperature

4 teaspoons chopped chives

1/2 teaspoon freshly ground black pepper

2 ounces salmon roe, for topping.

1. Heat oven to 425 degrees. Rub potatoes with 1 1/2 teaspoons salt and pierce twice with a fork (don't worry if some salt falls off). Place potatoes on a baking sheet and bake until skin is crispy and insides are tender when pierced with a fork, 60 to 70 minutes.

2. When potatoes have cooled enough to handle, use a sharp knife to slice off tops. Scoop out insides, leaving about 1/4 inch around skin; transfer potato flesh to a bowl. Add crème fraîche, butter, chives, remaining 1/2 teaspoon salt and pepper; mash with a fork until combined.

3. Stuff potato skins with potato mixture. Return potatoes to oven and bake until heated through, about 10 minutes. Run under broiler for another 1 to 2 minutes until tops are golden brown and crisp. Serve hot, topped with salmon roe and additional crème fraîche, if desired.

Yield: 4 large servings.

A version of this recipe appears in print on March 3, 2010, on page D2 of the National edition with the headline: Salmon-Roe-Topped Baked Potatoes With Crème Fraîche Time: 1 1/2 hours.