



1. Bastian grates raw potatoes that have been peeled and soaked in cold water to make them crisp and to retain their whiteness.



2. A whole egg is stirred into grated potatoes along with the flour, salt and pepper.

3. The mixture is spooned into a skillet containing melted butter and is spread out thinly to form a large pancake which then is browned on both sides.



Favorite Dish

Kartoffel-Puffer

Claus Bastian of Munich, Germany, doctor of laws, sculptor, painter and—during his student days at the Sorbonne, Paris—a dancer in the Folies Bergeres, also has a talent for cooking. While in St. Louis with his one-man art exhibit, Bastian prepared kartoffel-puffer, potato pancake made with finely grated raw potato, an egg and a little flour. His choice for an accompaniment is the usual applesauce, but with an unusual addition—shredded root of fresh horseradish. The combination is pleasantly mild, a tasty spread for the puffy, crisply-fried pancakes.

INGREDIENTS

- One pound potatoes
 - One whole egg
 - Two tablespoons flour
 - Salt and pepper to taste (use sparingly)
 - A dash of crushed marjoram may be used if desired
 - Butter as needed for frying
 - (Amounts given make eight large pancakes)
- Photos by EDWARD J. BURKHARDT
of the PICTURES Staff



4. The platter of pancakes garnished with sprigs of parsley is served with applesauce and shredded fresh horseradish root (to be combined as desired), whipped butter and a robust red wine. Hot rolls would be served with dish in Germany.