

# Potato Thumbprints with Fried Shallots

Recipe By *Esther Ottensoser*



Cooking and Prep:  1 h

Serves:  10

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Vegan,  
Pescetarian

Source: Family Table by  
Mishpacha Magazine

## Ingredients (9)

### Filling

10 shallots, sliced and sautéed in oil

### Crumb Mixture

3 tablespoons oil

1 and 3/4 cups [Gefen Corn Flake Crumbs](#) or golden bread crumbs

1 teaspoon garlic powder

1/2 teaspoon salt

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## Mashed Potatoes

5 pounds (2 kilograms) Yukon Gold potatoes, peeled, cooked, and mashed

2 large onions, chopped and sautéed in 4 tablespoons oil

4 teaspoons salt

1/4 teaspoon black pepper

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## Start Cooking

### Prepare Potato Thumbprints

1. Mix all potato ingredients until combined.
2. Heat oil for crumb mixture in a pot over medium heat. Add crumbs, salt, and garlic powder and stir frequently until golden brown. Remove from heat.
3. Use an ice cream scoop to form balls out of the mashed potatoes. Roll each ball in the crumb mixture and then press down a little to flatten. Make a deep indentation in the center of each potato ball and fill with the fried shallots (wearing plastic gloves for this step is advisable).