Sauerkraut Potato Crown

1 potato ring, cut into 8 side-dish wedges | Active 40 min | Cook 75 min | Total 130 min

Ingredients

- 900 g/2 lb peeled potatoes, cut into 3 cm/1 1/4 in pieces
- Water to cover potatoes for boiling; drain away
- 180 g/6 1/3 oz ready-to-eat commercial sauerkraut after draining and squeezing, chopped
- 100 g/3 1/2 oz cheddar, grated
- 2 large eggs, 100 g without shells
- 60 ml milk (1/4 cup)
- 20 g butter (about 1 tablespoon + 1 teaspoon), divided 5 g tin and 15 g mash
- 20 g cornstarch (about 2 1/2 tablespoons)
- 1 g caraway seeds (1/2 teaspoon)
- 2 g fine salt (about 1/3 teaspoon)
- 0.5 g black pepper (1/4 teaspoon)

Set out

Oven, Saucepan, at least 3 L/3 qt, Colander and potato masher, Bowl, Knife and board, Metal ring tin with usable capacity at least 2.5 L/2 2/3 qt, roughly 24-25 cm/9 1/2-10 in across, Brush, Large flat heatproof serving plate, Oven mitts, Food thermometer, Shallow containers and refrigerator, Thin spatula for loosening the ring

Allergens

Milk, Egg. Check labels and substitutions.

Make it

1. Heat the oven to 375°F/190°C. Grease every part of the ring tin with 5 g butter. Put potatoes in the saucepan, cover with water, bring to a boil and simmer 15-20 minutes until a knife slides in easily. Drain thoroughly and let steam escape 2 minutes.

2. Mash potatoes with 15 g butter and all the milk. Leave 10 minutes to lose the fiercest heat. Beat eggs with cornstarch, salt, pepper and caraway; mix into the warm mash, then fold in all the sauerkraut and cheese.

3. Spoon the complete mixture into the ring tin, leveling gently. Keep at least 2 cm/3/4 in clear space below the rim; the stated large tin is important. Bake 40-45 minutes until golden at the edges, firmly set and 165°F/74°C in several thick parts. Extend baking as needed.

4. Rest 20 minutes. Loosen the outer and inner edges with a thin spatula, cover with the plate and carefully invert using oven mitts. Serve as 8 wedges. If it will not release cleanly, cut and serve directly from the tin.

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Bring it

Unmold at home and use a rigid covered carrier. Keep hot at 140°F/60°C or above, or transport chilled wedges at 40°F/4°C or below. Travel and display without temperature control share a 2-hour limit, or 1 hour above 90°F/32°C.

Finish at the gathering

For cold transport, pack as wedges in a shallow oven-safe dish. Arrange a 350°F/180°C oven for 25-35 minutes, loosely covered, until the centers reach 165°F/74°C. Do not expect a cold whole ring to reheat on that same clock.

Make it yours

Use the central opening as empty space, not a place for an unlisted sauce or garnish. The ring can anchor a winter vegetable table, while individual wedges suit a crowded serving line.

Ingredient labels

Cheddar, butter, milk and eggs are included. Check sauerkraut and cornstarch labels for additional ingredients.

A useful detail

The 130-minute total includes peeling and preparation, about 30 minutes heating and boiling potatoes, mixing, up to 45 minutes baking and 20 minutes rest. This is a side dish, not a meat-filled roast.

Another way

Use 100 g smoked cheddar in place of plain cheddar for a stronger flavor; check its label.

Omit caraway and use 2 g dried thyme instead for a different modern seasoning.

Keep it well

Divide leftovers into shallow wedges and refrigerate promptly at 40°F/4°C or below. Use within 3 days or the earliest cheese/sauerkraut deadline. Keep to the Bring it handling limits and reheat portions to 165°F/74°C. Freeze promptly chilled wedges for up to 1 month for quality; thaw in the refrigerator.