

Homemade Potato Hash Browns, Poached Egg, Smoked Salmon or Avocado (Serves 4)

Ingredients

2 medium sized floury potatoes
(Maris Piper are ideal)
1 medium onion, chopped
1 tbsp chopped thyme
1 tsp melted unsalted butter
Olive oil for cooking
Salt and pepper

Salt and pepper
4 medium sized eggs
2 tbsp white wine vinegar
200g smoked salmon or 2 avocados
(Crushed and mixed with the juice of 1 lime)
Washed rocket leaves to garnish

Equipment

Christmas Eve
Medium sized baking tray
Chopping board
Sharp knife
Coarse grater
Small frying pan
Mixing bowl
Spoons
Large frying pan
Metal rings
Spatula
Cling film

Christmas Day
Baking tray
Parchment paper
Medium saucepan
4 small bowls
Whisk
Slotted spoon
Tray to drain poached eggs
J-cloth
Spatula
Spoons
4 plates - warmed



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Method

On Christmas Eve

Bake the potatoes at 160°C for 45 minutes to 1 hour or until just tender.

Meanwhile sweat the onions off in a tbsp of olive oil until translucent.

Allow the potatoes to cool slightly until you can handle them comfortably and then peel and grate.

Combine the potatoes, onions, thyme and butter and season to taste with salt and black pepper.

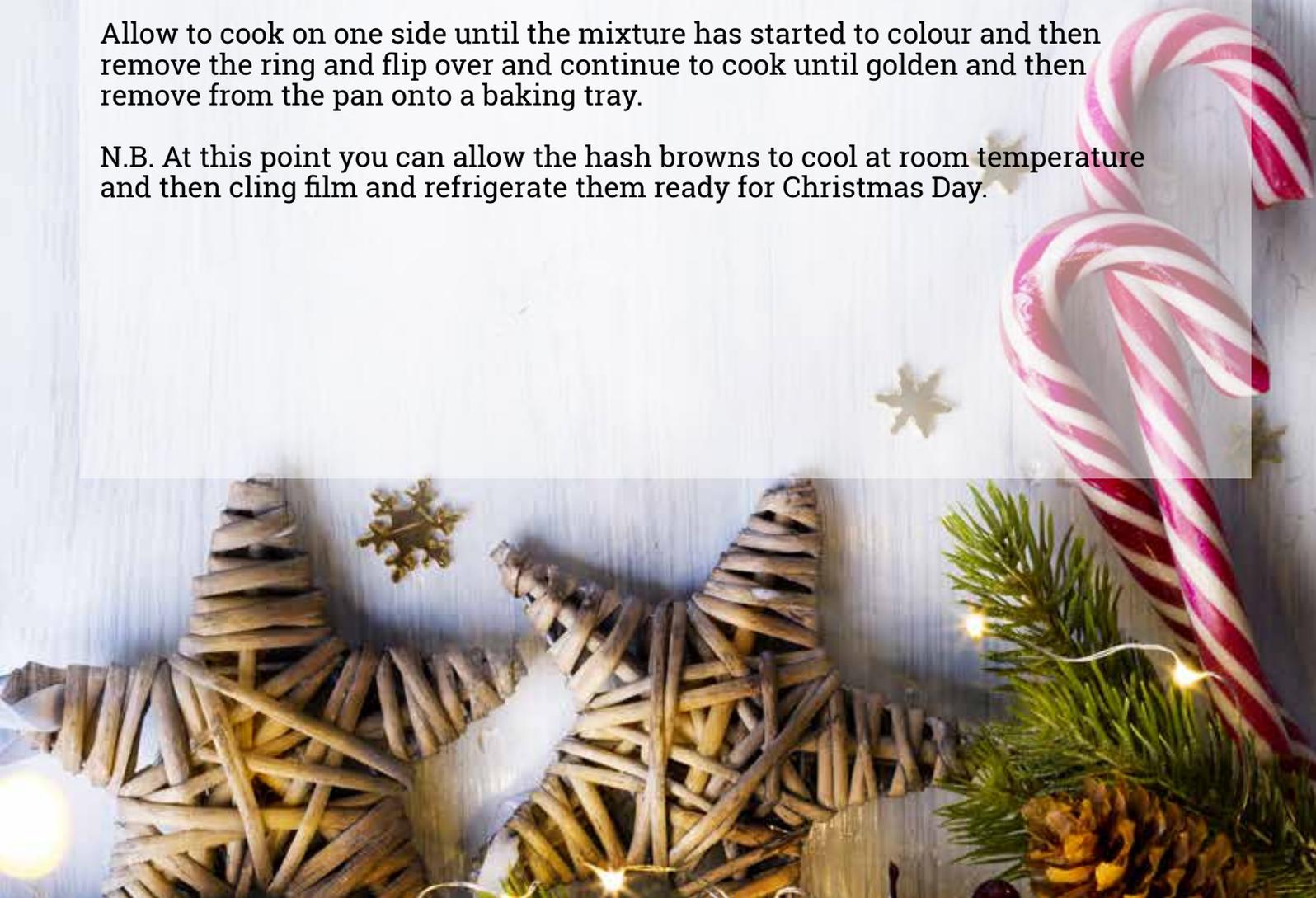
Add some olive oil to a large frying pan and place on a medium heat.

Once your oil is up to temperature, place 4 small mousse rings in the pan.

Divide the mixture between the 4 rings and pack into the ring with the back of a dessert spoon.

Allow to cook on one side until the mixture has started to colour and then remove the ring and flip over and continue to cook until golden and then remove from the pan onto a baking tray.

N.B. At this point you can allow the hash browns to cool at room temperature and then cling film and refrigerate them ready for Christmas Day.



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Method

On Christmas Morning

Preheat the oven to 180°C.

Line a baking tray with parchment paper and place the potato cakes on the tray ready to reheat.

Place your potato cakes in the oven and cook for 15 minutes or until piping hot.

Bring a medium sized pan of water to the boil and add in the white wine vinegar.

Carefully crack 4 eggs into separate bowls taking care not to break the yolks.

Once your water is just about to boil, reduce the heat and whisk to create a whirlpool in the centre of the pan.

Drop your eggs separately into the centre of the whirlpool and allow them to gently poach for 3 minutes if you like a soft yolk or longer depending on your preference.

Carefully remove the eggs from the pan onto a tray with j-cloth underneath and allow the eggs to drain, season the eggs with salt and pepper.

Remove the hash browns from the oven and place one on each of your 4 plates.

Divide your smoked salmon or avocado between the 4 hash browns and carefully place a poached egg on the top of each one.

Garnish with a drizzle of olive oil and your rocket leaves.

Optional- Add 20g of crumbled feta cheese to your poached eggs and avocado.

