

SMOKED SALMON ROSTI WITH POACHED EGGS

Crisp, golden rosti combined with delicate smoked salmon and creamy poached eggs in this perfectly balanced brunch delivers in both looks and flavour. It's a dish that layer's contrasts – hot and cold, rich and sharp, creamy and crisp – into a plate that feels simultaneously indulgent and refreshing. Cool ribbons of cucumber and a spoonful of lemon and herb crème fraiche tie it all together.

Prep time 25 minutes | Cook time 35 minutes | Serves 2

100g smoked salmon

2 Clarence Court Seabright Sage eggs

For the rosti

400g baking potatoes (around 2 large ones), peeled 1tbsp olive oil ½ tsp flaky sea salt 2 to 3 tbsp rapeseed oil

For the crème fraiche

2 tbsp crème fraiche 20g cornichons, finely chopped 1tbsp capers, roughly chopped

¼ bunch of dill, roughly chopped, plus extra fronds to serve

1/2 lemon, zest and juice

For the side

1 midi cucumber, peeled into ribbons ½ tsp white wine vinegar 1 tsp fennel seeds, toasted

Coarsely grate the potato, and place into a colander with the sea salt, massage into the potato and leave to drain in the sink for 10 to 15 minutes.

While waiting, mix together the crème fraiche, cornichons, capers, dill, lemon zest and juice, and season well. In a new bowl, peel the cucumber into ribbons and mix with the white wine vinegar and toasted fennel seeds. Leave to one side.

Place the grated potato into a tea towel and squeeze out as much of the water as possible. Heat a medium sized frying pan over a medium to high heat and fill so the base of the pan is covered in oil. Once the oil is hot, compactly press half of the potato mixture into the pan, pressing it into a patty shape. Pressing down from time to time, after one minute over a high heat turn it down to a low-medium heat and leave to cook for 10 to 12 minutes. Flip the potato cake when golden and crispy and repeat the above step for the second side cooking for 8 to 10 minutes.

Remove the rosti to a cooling rack sat on top of a baking tray and sprinkle with an extra pinch of sea salt. Repeat the steps with the remaining potato, you can place the already cooked rosti in a low oven (around 120c) to keep warm.



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Meanwhile, heat boiling water in a pan until lightly simmering. Swirl the water lightly and crack one of the eggs into pan. Leave to simmer in the water for 2-3 minutes until set, and remove into a bowl of cold water, to shock the egg. Repeat with the remaining egg.

When both rostis are cooked, place each one on a plate, topping with the smoked salmon, herby crème fraiche sauce, cucumber, eggs and scatter over dill fronds and serve with wedges of lemon.





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