

SMOKED SALMON EGGS BENEDICT OVER RÖSTI

INGREDIENTS

For the Rösti

2 large yukon gold potatoes, shredded
2 carrot, shredded
1/2 red onion, sliced
1 teaspoon salt
1 egg
1/4 cup flour
Canola oil

For the hollandaise:

1/2 cup (1 stick) unsalted butter, room temperature
4 large egg yolks
1 tablespoon mayonnaise
1 tablespoon white wine vinegar
1 tablespoon freshly squeezed lemon juice
2 tablespoons warm water
1/8 teaspoon red cayenne pepper
fresh minced parsley, for garnish

For the eggs Benedict:

kosher salt and freshly ground black pepper
1 tablespoon white vinegar
4 large eggs
1 recipe hollandaise sauce (above)
4 rösti (above)
8 slices smoked salmon

DIRECTIONS

For the **rösti**: In a large bowl, combine shredded potatoes, shredded carrots and red onion slices. Salt and let sit for 10 minutes. This will draw out some of the water from the vegetables. Squeeze (either with your hands or through a sieve) as much water from the veggie mix. Add egg and flour. Heat a medium non-stick skillet with a few tablespoons canola oil until a light shimmer starts. Using your hands, make flat patties approximately 3 inches in diameter (this amount should make 4). Place potato patties in the pan and cook on medium heat, being careful not to move them too much (they are very fragile). Per potato, you should be able to make 2 patties, but they freeze well, so I often make 10-12 at a time (using 5-6 potatoes, 3 carrots and a full red onion).

For the **hollandaise**: In a heat-proof bowl, vigorously whisk together the butter, yolks, mayonnaise, vinegar, lemon juice and water until the mixture is mostly combined and has thickened slightly (it's okay if the sauce looks curdled -- it will come together as it cooks). Season with salt, pepper and cayenne and place the bowl over a saucepan set over barely simmering water (do not let the bowl touch the water). Continue to whisk rapidly until sauce is thick and has doubled in volume, about 7 to 10 minutes.

For the **poached eggs**: Fill a large skillet (almost to the rim) with water. Add the vinegar and bring to a slow boil. Gently break 1 egg into a small bowl and slip the egg in the water. Repeat with the remaining eggs. Reduce the heat to a simmer and cook until the egg white is set and the yolk is still soft, about 4 minutes. Remove with a slotted spoon, allowing the water to drain off, and transfer eggs to a paper-towel lined plate.

To **assemble**: Lay 2 slices of smoked salmon on top of each rosti, followed by a poached egg. Spoon hollandaise sauce over the eggs and garnish with fresh minced parsley.