

# Paula's Gourmet Breakfast

To recreate this wonderful breakfast of potato rosti topped with buxton smoked trout, poached eggs and buxton trout caviar.

You will need:

1 dobson potato per person  
Salt & Pepper  
1 tbsp cornflour per person  
1 Extra egg  
½ buxton smoked trout per person  
2 eggs per person  
1 jar Buxton trout caviar  
Vinegar  
Olive Oil  
Chives, finely chopped  
Grater  
Mixing bowl and wooden spoon  
Egg ring or cookie cutter  
Egg Flip  
Frypan  
Saucepan



Firstly fill the saucepan about  $\frac{3}{4}$  the way up the side with water, add a dash of vinegar and place over a moderate heat.

Grate the potatoes into the mixing bowl, add cornflour, salt, pepper and the extra egg.

Heat oil in the frypan, spray egg ring or cookie cutter with oil. Place a handful of grated potato mix in the mould and shallow fry til golden brown. Turn and brown the other side.

Once the saucepan has started to simmer, crack in 2 eggs and allow to poach for 3 minutes.

To assemble:

Place rosti on a plate (you may need two depending on the size of the egg ring/cutter you used)

Cover with trout flesh, take care to ensure you remove all bones.

Place eggs on top of trout. Garnish with trout caviar and chopped chives.

For an utterly indulgent feast add a drizzle of hollandaise sauce.

By Paula Wadeson

