

BAKED, BREAKFAST POTATOES WITH WARM POTATO SALAD, SOFT SCRAMBLED EGGS, DILL AND SMOKED SALMON

Yield: 4 portions

Ingredients	Amounts
Smoked salmon	4 oz.
Extra-virgin olive oil	1/3 cup
Russet potatoes	4 ea.
Red wine vinegar	2 Tbsp.
Eggs, large	4 ea.
Butter	1.5 Tbsp.
Radishes, sliced thin	4 ea.
Scallions, sliced thin	3 ea.
Dill, chopped, plus a few whole sprigs	1 Tbsp.
Sour cream	1/4 cup

Method

1. Preheat the oven to 400°F. Reserve 4 pieces of salmon for garnish and coarsely chop the rest. Set aside.
2. Oil the potatoes well and place them on the oven rack. Bake until soft, about 1 hour. Remove them from the oven, but leave the oven on. Using a towel to protect your hand, cut a lengthwise lid from each potato and reserve. Scoop the flesh into a warmed bowl, leaving a shell about 1/4-inch thick. Try and keep the potato pieces as large as possible and keep the potatoes warm.
3. Brush the potato shells and lids inside and out with oil and season with salt and pepper. Put them on a baking sheet and bake until crisp, about 15 minutes. Remove and keep warm.
4. While the potatoes bake, make the vinaigrette. In a small bowl, whisk together the vinegar and 6 tablespoons of olive oil and salt and pepper to taste. Set aside.
5. In a medium bowl, whisk the eggs with a good pinch of both salt and pepper. Heat a medium sauce pan over medium heat. Add 1 1/2 teaspoons of butter and then pour in the eggs. Lower the heat to very low and cook the eggs very slowly, whisking the continuously until they are thick, creamy and still very moist, about 5 minutes. When done remove from the heat and whisk in the remaining 1 tablespoon of butter and the chopped oysters if using. Set aside and keep warm.
6. Add the chopped salmon, radishes, scallions, and dill to the warm potato flesh. Toss gently. Add just enough vinaigrette to moisten and flavor the potatoes. Toss carefully so you don't end up with mashed potatoes. You want a chunky, warm salad.
7. To serve, divide the warm scrambled eggs among the baked potato shells. Top with the potato salad, mounding it above the edge of the shells. Arrange a curl of smoked

salmon on top of each; add a spoonful of sour cream the optional caviar and a sprig of dill. Serve immediately.

Source: Adapted from: Hubert Keller's Souvenirs, Andrew McNeel Publishing, Kansas City, 2012