

Anna Potatoes with Shirred Quail Egg and Chilli Sauce



eikon® e2s

04:40

This recipe is available for:

- eikon® e2s HP (2000W)

Accessories:

Earthenware Bowl

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- 275 °C
- Chilled 4°C
- 1 Portion
- From Raw

Stage 1
Place the Bowl with potatoes

- 01:30
- 50 %
- 50 %

Stage 2

- 02:30
- 100 %
- 0 %

Stage 3

Add the Quail Egg

- 00:40
- 50 %
- 50 %

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Ingredients

- 20 slice Idaho Potato with Skin On (Idaho's provide the necessary starch)
- 14.17 g Butter, softened
- 14.79 ml Olive Oil
- 1 pcs Quail Egg
- 14.79 ml Sriracha Sauce
- 1 pcs Basil
- 1 tsp Salt & Black Pepper

1. Food Preparation

Spread olive oil in the bottom of a 5" earthenware skillet. Slice the Idaho potato into 1/8th" slices and arrange in a circular pattern being careful to leave a hole in the center to hold the quail egg later in the cooking process. Top the potatoes with the soft butter, salt and pepper.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the skillet from the oven and carefully remove the potatoes from the skillet onto a plate. Garnish with the Sriracha and basil.