

Rösti potatoes with mushrooms and cheese, spicy eggs, bacon foam, pumpkin crumble |

Recipe for 12 tapas



Description

Here is a great brunch dish that is at the next level. Crispy potatoes, bacon foam and a runny egg all topped with a crunchy crumble.

Note

You can use the thermocirculator to make a perfect egg; 64°C for 1 hour

Plunge the eggs with great delicacy into the water bath at 64°C, after one hour, peel them, then you just have to serve them

Ingredients

Rösti potatoes

- 800 Gr Yukon gold potatoes
- 4 Tbsp Duck fat
- 100 Gr Button mushrooms
- 125 Gr Swiss cheese
- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Runny eggs

- 12 Unit(s) Egg
- Butter
- Salt and pepper

Bacon foam

- 100 Gr Bacon
- 100 Gr Onion
- 350 Ml 35% cooking cream
- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Pumpkin seed crumble

- 50 Gr Pumpkin seed
- 75 Gr French shallot
- 1 Unit(s) Green onion
- 125 Gr Button mushrooms

- Vegetable oil
- Olive oil

- 0.25 Unit(s) Baguette
- 75 Gr Onion
- 12 Sprig(s) Chives
- 100 Gr Bacon

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **400 F°**

Preparation

Potatoes

Place the potatoes, skin on, in a large pot of cold water. Cook them to about 75%. Cool them and then peel them. Next grate them with a cheese grater. Set aside.

Slice the mushrooms and then sauté them in a skillet with vegetable oil to give them a nice golden color.

Crumble

Finely slice the chives and green onions. Cut the baguette into small cubes. Finely slice the mushrooms and onions. Cut the bacon into small cubes.

Bacon Foam

Cut the bacon into cubes and finely slice the onion.

Rosti potatoes

Season the grated potatoes with salt and pepper, add 15 ml of melted butter as well as the sautéed mushrooms and grated cheese. Combine well.

Cover the bottom of your skillet with a layer of the potato mix. Make a nice patty.

Once you have a nice golden color, flip it and repeat for the second side. Use a pizza pan or a round dish to help you flip it without breaking it.

You can always make small circles instead with the help of a cookie cutter or ring mold.

Set aside on a baking sheet, that way they are ready to be reheated before serving.

Eggs

Bring a pot of water to a boil. Gently drop the eggs in and cook them for 5 minutes, then cool them off a little bit with cold water. Gently peel the eggs.

Bacon foam

Sweat the bacon in a skillet, add the onions, and once caramelized add the cream and boil for 2 minutes.

Pass in the blender or use a hand blender to blend. Next pass the liquid through a fine mesh sieve. Transfer to the siphon. Add a maximum of 2 canisters of compressed air.

Pumpkin crumble

In a hot skillet, cook the bacon for 2-3 minutes then add the pumpkin seeds. Set aside on an absorbent paper. Reheat the skillet again with a little oil and sweat the onions, shallots and mushrooms, then season to taste. Set aside again. Using the same skillet, add a knob of butter and cook down your cubes of baguette until you get a nice golden color.

Next, combine all of the ingredients back into the skillet and add the chives and green onions.

Transfer to a backing sheet and place it in the oven at 167°F (75°C) to dehydrate it for 2 hours.

Let the baking sheet cool down and once cooled, transfer to a food processor and make a crumble to your desired consistency. Ideally, you want to have a nice crunch or bite in the end result.

Plating

On a flat plate, place the potato patty in the center on the bottom. Place the egg on top. Cover with the bacon foam and garnish with the pumpkin seed crumble. Finalise with some greens.

Bon appétit!