Goat cheese, tomato, salmon roe, caraway

By Michael Meredith

45 minutes
Preparation Time

50 minutes
Cooking Time

10
Serves

INGREDIENTS

Potato and caraway tuille
200 g agria potato, peeled
90 g egg whites (approximately 3 eggs)
1 tsp caraway seeds
50 g grated parmesan
500 ml grapeseed oil, for frying

Whipped goat cheese
80 g soft goat cheese

To serve
1 punnet of sweet cherry tomatoes, sliced
40 g salmon roe
Fennel pollen

METHOD

Potato and caraway tuille

1. Place the potatoes into a perforated steam container and steam at 100°C for 35 minutes.
2. Remove potatoes from the steam oven and mash to a fine purée.
3. Mix the warm mash potato and egg whites together.
4. Preheat the oven on Intensive Bake at 180°C.
5. Line a perforated baking tray with baking paper or a silpat mat. Spread the mixture thinly and evenly onto the baking paper or silpat mat to a thickness of 4mm.
6. Sprinkle with caraway and parmesan and place into the oven on shelf level1.
7. Cook for 10-12 minutes, or until crisp. Remove from the oven and break into bite size pieces.
8. Heat the grapeseed oil in a saucepan until it reaches 160°C on induction setting 6-7. Add the tuilles, 5 to 6 at a time and fry until golden.
9. Drain and transfer onto a paper towel lined tray.

Goat cheese

1. Whisk the goat cheese lightly to soften.

To serve

1. Spread a thin layer of goat cheese on the potato tuille, add a few slices of cherry tomatoes and top with salmon roe. Sprinkle with fennel pollen and serve.