

SARATOGA®

Poached Eggs & Smoked Salmon

WITH POTATO PANCAKES

Pairs with Saratoga Sparkling Spring Water

There's no better match for this recipe than Saratoga Sparkling Spring Water. The low minerality complements the saltiness of the caviar, while the bubbles bring a freshness to the palate after the richness from the poached eggs and smoked salmon. This is a luxurious brunch to be enjoyed.

- SERVES 6 PEOPLE
- COOKS IN 1 HOUR 30 MINUTES

Ingredients

8 eggs
1 tablespoon white wine vinegar
12 slices smoked salmon
3 large russet potatoes, washed & peeled
1 medium onion
½ cup matzo meal + more if needed
safflower oil
salt and pepper to taste

FOR SERVING

cracked pepper to taste
30g caviar
gold foil



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step BY STEP

FOR THE POTATO PANCAKES

- **Step 1/4**

Using a food processor, shred potatoes and place the shredded potatoes in a bowl of cold water. Using a salad spinner or tea towel, drain liquid from potatoes and place in a large mixing bowl.

- **Step 2/4**

Shred the onions the same way, draining the excess liquid with a tea towel, and add to the bowl. Add 2 eggs, matzo meal, salt & pepper. Combine and add more matzo meal if mixture is too wet.

- **Step 3/4**

In a large nonstick pan, add safflower oil and heat over medium high heat. Once hot, form potato pancakes and add to the oil. Cook for about 4 minutes per side, and then set aside on a paper towel covered board to drain excess oil. Repeat until all potato pancakes are cooked

FOR THE EGGS

- **Step 1/2**

Crack your eggs into individual ramekins. Put 2 quarts of cold water and 1 tablespoon distilled white vinegar into the cold water, and bring it to a boil. Once boiled, add 1 tablespoon sea salt to your water and stir.

- **Step 2/2**

Reduce your heat so your water is trembling, but not boiling. Swirl the water a few times with a large spoon. While the water is still swirling, gently pour each egg into the water individually. Cook 3-4 minutes for a runny yolk. Use a slatted spoon to remove the eggs from the water. Set aside on a plate.

- **To Serve**

On top of each potato pancake, add two slices of smoked salmon, a poached egg, cracked pepper, a dollop of caviar and some gold foil.