



Quinoa Cake with Smoked Salmon, Poached Egg and Spinach

Overview

Difficulty: Easy

Servings: 2

Preparation Time: 30 mins **Cooking Time:** 60 mins

Ingredients

Quinoa Cake

30ml Whipping cream (35% Fat)

1 Egg

15g Coriander

15g Garlic

30g Shallots

150g Potatoes

200g Quinoa

2 Tablespoons Butter

A Pinch of Salt

A Pinch of White Pepper

Hollandaise Sauce

50ml White Wine Vinegar

100ml Clarified Butter

1 Egg Yolk

10g Shallots

1 Teaspoon Dijon Mustard

A Pinch of Salt

A Pinch of White Pepper

Spinach and Poached Eggs

4 Eggs

5g Garlic

60g Smoked Salmon

40g Baby Spinach

2 Tablespoons Butter

2 Tablespoons White Rice Vinegar

A Pinch of Salt

A Pinch of White Pepper

Garnish

To Garnish Cracked Black Pepper

To Garnish Chopped Parsley

1. Methods for Quinoa Cake

Step 1

Preheat oven in 4D Hot Air mode to 190°C.



Step 2Peel and chop potatoes into smaller pieces and chop coriander finely.







Step 3

Using the ErgoMixx hand blender, blend garlic and shallots separately until they are finely chopped.









Step 4

Melt butter in a lightly heated pan and fry 15g of chopped garlic and 30g of chopped shallots until they are soft and brown. Set aside fried garlic and shallots to cool.







Step 5

Boil half a pot of water and cook quinoa for 20 minutes until it is cooked and soft. Strain quinoa and set aside.

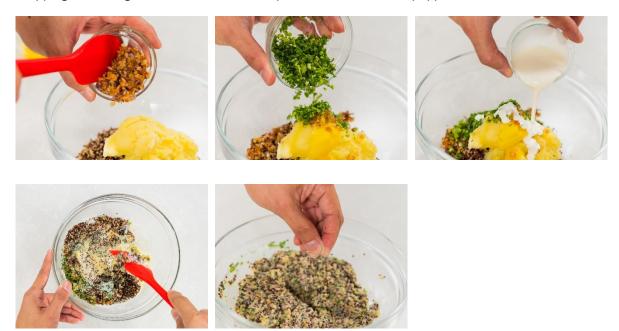




Step 6In a separate pot, boil potatoes until they are cooked and soft. Mash boiled potatoes using a whisk.



Step 7Mix the cooked quinoa, mashed potatoes, fried garlic, shallots, egg, chopped coriander and whipping cream together and season with a pinch of salt and white pepper.



Step 8

Line a tray with parchment paper and apportion quinoa cake mixture into 4 to 6 pieces on the tray to bake for 15 - 20 minutes until the cakes are brown and crisp.









2. Methods for Hollandaise Sauce

Step 9

Place an egg yolk in a medium mixing bowl and slowly whisk in clarified butter.





Step 10

Mix dijon mustard, chopped shallots and white wine vinegar in a mixing bowl and season with salt and white pepper to the desired taste. Add more white wine vinegar according to one's preference to adjust the consistency of the sauce.









3. Methods for Spinach and Poached Eggs

Step 11

Melt butter in a lightly heated non-stick pan and fry 5g of chopped garlic until it is brown.





Step 12

Sauté baby spinach and season with salt and pepper. Set aside once cooked.





Step 13

Add in white wine vinegar to half a pot of boiling water and agitate the water with a swirling action. Place 2 eggs in, one at a time, and use an oil skimmer to cover the yolk with the whites.









Step 14Remove poached eggs when the whites are cooked and drain excess water with a clean cloth.



Step 15

Stack the cooked spinach on the quinoa cake and twirl smoked salmon along the edges to create a 'nest'.





Step 16Slot the poached egg into the groove and top it up with hollandaise sauce.





Step 17Garnish with parsley and cracked black pepper.



