



## 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 2**

Peel 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 6

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



### Step 7

Mix 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 14

Remove 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 16

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



### Step 17

Garnish with parsley and cracked black pepper.

