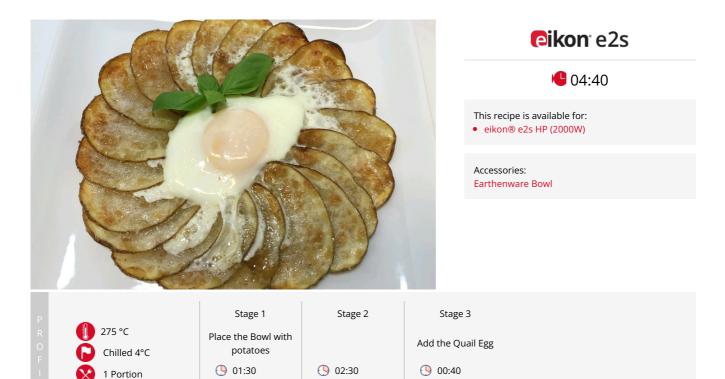


## Anna Potatoes with shirred Quail Egg and Chilli Sauce



Ingredients
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From Raw

20	slice	ldaho Potato with Skin On (ldaho's provide the necessary starch)
14.17	g	Butter, softened
14.79	ml	Olive Oil
1	pcs	Quail Egg
14.79	ml	Sriracha Sauce
1	pcs	Basil
1	tsp	Salt & Black Pepper

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## 1. Food Preparation

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Spread olive oil in the bottom of a 5" earthernware skillet. Slice the Idaho potato into 1/8th" slices and arrange in a circular pattern being careful to leave a hole in the center to hold the quail egg later in the cooking process. Top the potatoes with the soft butter, salt and pepper.

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2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the skillet from the oven and carefully remove the potatoes from the skillet onto a plate. Garnish with the Sriracha and basil.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.