


## Anna Potatoes with shirred Quail Egg and Chilli Sauce



**eikon® e2s**

 04:40





This recipe is available for:

- eikon® e2s HP (2000W)

Accessories:




Earthenware Bowl

P  
R  
O  
F  
I  
L  
E




-  275 °C
-  Chilled 4°C
-  1 Portion
-  From Raw

### Stage 1

Place the Bowl with potatoes




-  01:30
-  50 %
-  50 %

### Stage 2

-  02:30
-  100 %
-  0 %

### Stage 3

Add the Quail Egg

-  00:40
-  50 %
-  50 %

R  
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### Ingredients

- |       |       |                                                                  |
|-------|-------|------------------------------------------------------------------|
| 20    | slice | Idaho Potato with Skin On (Idaho'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                                              |

### 1. Food Preparation

Spread olive oil in the bottom of a 5" earthenware 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.

### 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.