

Hot-smoked Salmon Oven Hash



Serves 2

Prep 10 mins

Cooking 40 mins

Easy

Ingredients

360g pack baby potatoes
20g butter
selection of herbs of choice
2 eggs
2 tbsp half-fat crème fraîche or yogurt
2 spring onions, chopped
1 tbsp chives, finely chopped
seasoning
2 hot-smoked salmon (or trout) fillets

1. Heat the oven to 200C/180C fan/gas 6.
2. Make the herb butter: take ± 20g of butter out of the fridge and soften it by leaving it out for a couple of hours. Choose your herbs. My choice was a mixture of dried basil with chives and mix with the softened butter.
3. Tip a 360g pack of baby potatoes in a saucepan and parboil for 15 mins. Mix with herb butter into a small roasting tin and cook for 30-40 mins, turning and squashing them gently with a potato masher halfway through to expose more crispy edges, until golden, crisp and tender.
4. Boil 2 eggs for 8 mins, then shell and quarter.
5. Mix 2 heaped tbsp of half-fat crème fraîche or yoghurt with 2 chopped spring onions, 1 tbsp of chopped chives & seasoning, then if you use creme fraiche, add a splash of water to loosen. Take out the potatoes and put on a serving platter and flake over 2 hot-smoked salmon or hot-smoked trout fillets and the eggs.
6. Finish with the crème fraîche or yoghurt dressing and extra chives to serve.