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RECIPE FOR 2009

How creative can you get with the **AccuTemp Steam`N`Hold™** and the **Accu-Steem Griddle**?

Try this Brunch Selection: **Red Mountain Salmon Hash with Poached Eggs and Coriander Hollandaise**

Makes 4 servings

1. Pre-heat **Steam`N`Hold™** in Fast cook mode for 12 minutes.
2. Pre-heat **Accu-Steem** Griddle at 350 degrees for 15 minutes.

Assemble ingredients:

[For the Custard](#)

1 tablespoon butter
2 shallots, thinly sliced
1 egg
¼ cup heavy cream
½ teaspoon chipotle puree
1 tablespoon minced fresh cilantro, thyme, or parsley
Salt and freshly ground black pepper

[For the Hash](#)

8 ounces steamed salmon. Cook in **Steam`N`Hold™** for 12 minutes or until just done.
1 medium-size red beet, steamed until tender, peeled, and cut into ½- inch dice
1 Large russet potato, cooked until tender, peeled, and cut into ½ - inch dice
½ cup panko (Japanese bread crumbs), or fresh bread crumbs
2 -3 tablespoons clarified butter for griddling

[For the Coriander Hollandaise](#)

2 egg yolks
2 tablespoons lemon juice
1 tablespoon water

1 cup clarified butter
Salt and pepper to taste
1 teaspoon ground coriander seed
3 tablespoons minced fresh cilantro

For poached eggs

4 large eggs

Preparation:

Make the custard:

1. In a 2 inch half hotel pan mix shallot, butter, heavy cream, chipotle puree, herbs, salt and pepper.
2. Temper in steamer for 4 minutes.
3. Remove and whisk in egg.
4. Set aside.

Make the hash:

1. Break up the salmon into large chunks.
2. Fold the salmon in with the beets and potatoes in a medium size bowl and pour the custard over the top, then toss gently with half of the panko or fresh breadcrumbs.
3. Try not to break up the salmon chunks.
4. Form the salmon hash into 4 equal-size cakes no thicker than 1 inch, and sprinkle each cake with remaining bread crumbs.
5. Let the cakes rest in the fridge for 1 hour to set.

On preheated **Accu-Steam** Griddle coat surface with clarified butter. Griddle salmon cakes for 4 minutes on each side or until they develop a nice brown crust and are warm inside. When finished, hold in **Steam`N`Hold™** until ready to serve.

Make the coriander hollandaise:

1. On double boiler over **Accu-Steam** Griddle, whisk in the egg yolks with the lemon juice and water until the liquid forms pale ribbons, this takes about 5 minutes.
2. Whisk in the clarified butter until the mixture thickens.
3. Season with salt and pepper and ground coriander seed and fold in the cilantro leaves.

Poach the eggs:

Spray 4 monkey dishes with spray release. Crack eggs into dishes. Steam poach eggs to the desired degree of doneness.

To serve, gently place a poached egg on each salmon cake. Drizzle with hollandaise and serve immediately.

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