



## **Maritime Parc's Smoked Salmon Potato Cakes**

Serves 4

### **Ingredients**

2 Peeled Potatoes

2 Shallots Sliced and Caramelized

¼ Cup Olive Oil

3 Tbs Unsalted Butter

1/3 Cup Bacon Pieces Cooked

1 Scallion Chopped

1 Small Red Onion Diced

¼ Cup Capers

¼ Cup Dill Sprigs

¼ Cup Parsley Sprigs

Salt and Pepper

4 Eggs

6 oz. Smoked Salmon

4 Tbs Sour Cream

### **Procedure**

-The day before cook the potatoes by placing in a pot covered in cold water, bring to a simmer until just cooked, cool and refrigerate overnight.

-Using a standard box grater or cheese grater, shred the potatoes into a mixing bowl. Combine potatoes with the shallots and salt and pepper, then form 4 round /flat cakes.

-Heat a nonstick pan over medium heat. Add the oil and half the butter to the pan and place cakes in pan as well. Cook until golden on one side, turn cakes in pan and add the remaining butter and cook until golden. Remove from pan and place on a paper towel.

-In separate bowl combine bacon, scallions, red onion, capers, dill and parsley then season with salt and pepper.

-In the same sauté pan, fry 4 eggs sunny side up, season with salt and pepper.

-Place each egg on each potato cake, dollop gently with sour cream, evenly sprinkle the combined garnishes. Final step is to wrap or layer the smoked salmon over the assembled cake and place on plates to serve while still warm.