

EGG IN A JAR

This amazing brunch is based on a famous Los Angeles dish that I have a hard time saying but no problem eating! It's called The Slut, and it's from a stand at Grand Central Market called Eggslut.



Makes: 4

Time: 1 hr (20 minutes if your mash is ready to go)



INGREDIENTS

Eggs

400 grams (14 oz) washed potatoes, peeled, cut into 2cm (0.8in) cubes
1L (35 oz) water
50 grams (2 oz) butter, chopped
1 tsp flaked salt, or to taste
4 eggs

To serve

finely sliced chives
buttered toast fingers



METHOD

Eggs

1. Place potatoes into steamer basket and water into mixing bowl. Set steamer basket in place and cook **25 min/Varoma/speed 2**, or until potatoes are very tender.
2. Remove steamer basket and tip water from mixing bowl.
3. **Insert Butterfly.** Return potatoes to mixing bowl with butter and salt. Mash **30 sec/speed 4**, or until smooth. Scrape out into a bowl and set aside. Clean mixing bowl.
4. Spoon or pipe mashed potato into jars, to about half-full. Create a little dip in the centre of each for the egg to sit. Crack an egg into each jar and seal lids.
5. Place 1L (35 oz) water into mixing bowl and set Varoma in place. Put jars into Varoma (you may need to cook in batches) and set lid in place. Cook **16 min/Varoma/speed 4** or until whites are just set.
6. Garnish with chives and flaked salt. Serve with toast and teaspoons, encouraging diners to stir egg and potato together before dipping, dunking and scooping.

Tips

- Wide 300 gram / 1/2 pint jars are ideal for this dish.

Variations

- Swap out potato puree for cauliflower, celeriac, parsnip, carrot, sweet potato or pumpkin puree or even try a combination.



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Makes: 4



SHOPPING LIST:

- Potatoes (washed)
(400 grams / 14 oz)
- Water 1 litre / 35 oz
- Butter (50 grams 2 oz)
- Flaked salt (1 tsp)
- Eggs (4)
- Chives
- Bread



NOTES & TIPS: