



Potato hash browns with poached eggs

By Miele

50 minutes

Preparation time

30 minutes

Cooking time

4 serves

Serves



INGREDIENTS

Hash browns

800 g agria potatoe, washed
70 g brown onion, peeled and grated
10 g salt
100 ml oil

Poached eggs

8 eggs
1 tbsp white vinegar

METHOD

Hash browns

1. Place the potatoes in a perforated steam container and Steam at 100°C for 20 minutes. Allow to cool.
2. Grate the potato and mix with the onion and salt.
3. Heat half the oil in a 23cm frying pan on high heat, induction setting 8. Place the potato mix in the pan and flatten to the edges, cook until browned.
4. Flip the hash onto a plate, add the remaining oil then return the hash to the pan. Cook the other side on a high heat, induction setting 8 for 3 minutes.
5. Preheat oven on Fan Plus at 230°C with Crisp function.
6. Place the frying pan in the oven on shelf position 2 and cook for 10 minutes.
7. Once crisp, remove from the frying pan and drain on paper towel.

Poached eggs

1. Bring water to the boil in a large saucepan and add the vinegar.
2. Turn the water down to a simmer on medium heat, induction setting 6.
3. Crack each egg into a small dish and tip gently into the water. Cook to your liking. Remove and drain on paper towel.

To serve

1. Place hash browns onto a plate and gently rest the poached eggs on top.

Hints and tips

- You can also make mini hash browns by dividing the mix into 8 small discs of 100g each.