

# Cooking School

## *with the London Chef*

### **Latke Brunch with Poached Eggs, Smoked Salmon & Roast Asparagus**

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen. This recipe can be easily doubled, but if you increase food quantity please make sure to use appropriate sized pots/pans for the best outcome.

#### **Ingredients**

3 large russet potatoes  
1 tbsp AP flour  
½ medium yellow onion  
3 eggs  
100g smoked salmon  
1 tbsp white vinegar  
10 spears of asparagus

#### **Cooking Equipment**

Oven preheated to 450F  
1 mixing bowl  
Large oven safe frying pan  
Slotted spoon  
Tongs  
Offset spatula  
Knife  
Cutting board  
Olive oil  
Canola oil  
Salt

*\*DF*

*\*GF friendly, sub GF flour*