

Rösti topped with Poached Eggs and Asparagus Dippers

The recipe for Rösti comes from epicurious.com, while the poached egg method is the genius idea of seriouseats.com.

Poached eggs can be cooked ahead of time and stored in the fridge, submerged in cold water for up to a few days. To reheat them, just transfer them to a bowl of hot water for a few minutes before serving.

Serves 2

1 pound potatoes such as Yukon Gold or Idaho
2 tablespoons unsalted butter
1 tablespoon vegetable oil

4 eggs

$\frac{3}{4}$ pound asparagus, ends trimmed (fat spears are more succulent and delicious!)

1. In a large saucepan cover potatoes with salted water by 2 inches and simmer until tender, about 25 to 30 minutes. Drain potatoes in a colander and cool. Chill potatoes, covered, at least 4 hours and up to 2 days.
2. Peel potatoes. Set a four-sided grater in a large bowl and coarsely shred potatoes into bowl. Season potatoes with salt and pepper, tossing mixture with a fork.
3. In a 9- to 9 1/2-inch nonstick or cast iron skillet, heat 1 tablespoon butter and 1/2 tablespoon oil over moderate heat until foam subsides. Add potatoes, spreading them evenly and tamping them down with a rubber spatula to form an even cake. Reduce heat to moderately low and cook rösti until underside is golden brown, 15-18 minutes.
4. Slide rösti onto a large plate. Invert another large plate over rösti and invert rösti onto it. (Browned side of rösti should be on top.) In skillet, heat remaining tablespoon butter and 1/2 tablespoon oil over moderately low heat until foam subsides. Slide rösti back into skillet, browned side up, and cook until underside is golden brown, 15-18 minutes.
5. While rösti is cooking prepare asparagus; Cook asparagus in a wide 6- to 8-quart pot of boiling salted water, uncovered, until just tender, 3 to 4 minutes, until just tender. Drain well in a colander and set aside.

6. Poach eggs; I highly recommend that you watch this video to see how it is done.
<http://www.seriousseats.com/2013/03/how-to-poach-eggs-easy-way-poached-breakfast-video.html>
7. Crack each egg into a separate small bowl. Set aside.
8. Bring a wide shallow pot of water to almost a simmer. What you are looking for here is water that is quivering but not yet simmering. If you have an instant read thermometer, the ideal poaching temperature is 180°F.
9. Holding a fine mesh sieve over a large bowl, transfer one egg to strainer, and gently swirl strainer around until any excess white is drained away.
10. Gently lower the strainer with the egg into the water, move it back and forth a bit to make sure the egg isn't stuck, and then carefully roll the egg out.
11. Repeat with remaining eggs. Once all the eggs are in the pot, use a slotted spoon to keep moving the eggs around, flipping them from time to time, so that they cook evenly. They will take about 3 ½ -4 minutes to cook to perfection.
12. Cut rösti in half and place each half on a plate. Top each half with 2 poached eggs and serve with asparagus spears for dipping.