

PROJECT

REINVENT

OBJECTIVE: A starter that stands up to the best steaks in Las Vegas

INVENTOR: David Walzog, Executive Chef, SW Steakhouse, Wynn Las Vegas

REINVENTION: Idaho® Potato and Eggs with Smoked Salmon, Crème Fraiche and Chives

INGREDIENTS

- 4 Idaho® Potatoes, peeled and diced
- ½ C All Purpose Flour
- 2 Whole Eggs
- Smoked Salmon, sliced into ribbons
- Crème Fraiche, whipped



SUMMARY

To create an appetizer worthy of SW Steakhouse's extraordinary entrées, Chef David Walzog concocts an Idaho Potato-style Benedict. A golden breaded potato cake wraps around a fresh egg and both are topped with ribbons of smoked salmon, chive pegs, sliced caper berries and whipped crème fraiche. For this and other Idaho Potato reinvented recipes, visit us on the web.



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