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SIGNATURE DISH



Brigid Kennedy, owner/chef of Simmer on the Bay (13 Hickson Rd, The Rocks; ph 9247 2457, simmeronthebay.com.au), says try this dish for breakfast after a sleep in.



POTATO & HAM STACKS

Serves 4

Preparation time: 15 minutes

Cooking time: 25 minutes

Skills needed: Beginner

4 egg (plum) tomatoes, cut in half lengthwise
 4 large potatoes, cut into 1/2cm slices, then into heart shapes
 2 tbsp olive oil
 2 avocados
 4 large slices of ham, coarsely chopped
 4 tbsp salsa verde
 Salt and freshly ground black pepper
SALSA VERDE
 1/4 cup basil leaves
 1 cup flat-leaf Italian parsley leaves
 1 clove garlic
 3 anchovy fillets
 Juice and rind of one lemon
 10 sweet gherkins (or cornichons)
 2 tbsp capers
 1 cup olive oil
 Salt and freshly ground black pepper

Season the cut side of each tomato with salt and pepper and grill until brown and cooked through.

Pan-fry the potato hearts in oil until cooked. Then place a heart on each plate, layer with the avocado, tomato and ham, then another heart. Press down firmly to stabilise the structure.

Repeat the layering process, again pressing down firmly on the top potato. Drizzle with salsa verde and serve.

To make the salsa verde: Rinse the basil and parsley and dry thoroughly. With the food processor running, drop in the garlic and chop finely. Then add the herbs before adding the rest of the ingredients, leaving the olive oil until last.

Season to taste with salt.

CHEFWATCH

1 "I recommend you use desiree potatoes and only the ripest tomatoes for this recipe. You can also try it with bacon or prosciutto instead of the ham," says chef Brigid Kennedy.

2 "If you're short on time, you can prepare the ingredients a day in advance, except for the avocado as it will go brown. To store the salsa verde, cover it in at least 2ml of oil to prevent discolouring and preserve it. Then just reheat the cooked items in a hot oven for 10 minutes and assemble.