



**Miele**

# Goat's cheese, tomato, salmon roe, caraway

By Michael Meredith

**45 minutes**

Preparation time

**50 minutes**

Cooking time

**10 servings**

Serves

## INGREDIENTS

### Potato and caraway tulle

200 g agria potato, peeled  
90 g egg whites  
(approximately 3 eggs)  
1 tsp caraway seeds  
50 g grated parmesan  
500 ml grapeseed oil, for  
frying

### Whipped goat's cheese

80 g soft goat's cheese

### To serve

1 punnet of sweet cherry  
tomatoes, sliced  
40 g salmon roe  
Fennel pollen

### Miele accessories

Steam containers  
Perforated gourmet baking  
and AirFry tray

## METHOD

### Potato and caraway tuille

1. Place the potatoes into a perforated steam container and steam at 100°C for 35 minutes.
2. Remove potatoes from the steam oven and mash to a fine purée.
3. Mix the warm mash potato and egg whites together.
4. Preheat the oven on Intensive Bake at 180°C.
5. Line a perforated baking tray with baking paper or a silpat mat. Spread the mixture thinly and evenly onto the baking paper or silpat mat to a thickness of 4mm.
6. Sprinkle with caraway and parmesan and place into the oven on shelf level 1.
7. Cook for 10-12 minutes, or until crisp. Remove from the oven and break into bite size pieces.
8. Heat the grapeseed oil in a saucepan until it reaches 160°C on induction setting 6-7. Add the tuilles, 5 to 6 at a time and fry until golden.
9. Drain and transfer onto a paper towel lined tray.

### Whipped goat's cheese

1. Whisk the goat's cheese lightly to soften.

### To serve

1. Spread a thin layer of goat's cheese on the potato tuille, add a few slices of cherry tomatoes and top with salmon roe. Sprinkle with fennel pollen and serve.

### Hints and tips

- Potato and caraway tuilles can be made 1 week ahead and stored in an airtight container.