



## 'XO' ROOT VEG WITH DASHI VINAIGRETTE AND EGG YOLK JAM

### ***Chef Chef Colter Peck***

Outside's resident chef Biju Thomas remembers his mother making biriyani rice when he was growing up in south India. In his house, biriyani was made up of whatever ingredients were available and in-season.

## INGREDIENTS

### ***'XO' potatoes***

- 5 lb fingerling potatoes
- 4 oz dried shrimp
- 4 oz dried scallops
- 2 shallots, finely diced
- 3 cloves garlic, finely diced
- 2 Tbsp fish sauce
- 1/4 cup dried red chilis
- 6 cups neutral cooking oil

### ***Dashi vinaigrette***

- 3/4 cup dashi base
- 1/4 cup rice vinegar
- 1 Tbsp dijon mustard
- 2 Tbsp minced garlic
- 1 Tbsp minced shallot
- 3 sheets toasted nori
- 2 cup neutral oil

### ***Egg yolk jam***

- 12 eggs
- salt as needed

## METHOD

### **'XO' potatoes**

Rehydrate dried shrimp and scallops with 2 cups of boil-ing water and let sit for one hour. Drain remaining water and pulse in a food processor to a fine dice. Add the shrimp, scallops, garlic, shallots, and chilis to 4 cups of oil and over low heat bring up to 300o. Cook for 15 minutes allowing the liquid to boil out of the ingredients and for the garlic to become crispy.

Add remaining oil, fish sauce and potatoes and confit for 2.5 hours at 200o or until potatoes are tender. Remove from heat and allow to cool fully, then remove the potatoes from the oil. Reserve oil for further use labeling "XO oil", making sure to save all crispy bits.

### **Dashi vinaigrette**

In a blender, add dashi base, rice wine vinegar, dijon, garlic, shallot and toasted nori. Blend on high while slowly streaming in oil to emulsify. Salt to taste.

### **Egg yolk jam**

Preheat a Sous Vide bath to 153o. Separate 12 egg yolks and place in vacuum sealed bag. Let egg yolks come to temperature for 1 hour, agitating every 15 minutes. Add Salt to taste.

## TO ASSEMBLE

To Assemble Place approximately 1 1/2 Tbsp of egg yolk jam in the center of your plate and spread out in a circular motion. This will be the landing spot for the XO potatoes. Sear the sliced fingerlings in a pan using the XO oil to fry. Crisp the edges but be careful not to blacken the potatoes. Place the crispy potatoes into a metal mixing bowl and lightly coat with the dashi vinaigrette. Toss to fully coat, then spoon the dressed potatoes on the egg yolk jam. Spoon a little more XO oil onto the potatoes, making sure to utilize the crispy shrimp and garlic bits on the bottom. Garnish with fresh minced herbs, or edible flowers.  
Enjoy!