Two Tubers

All things potato and truffle

Potato and Salmon Bake with Truffle Miso Butter

Ingredients
6 medium sized starchy potatoes I used Sebago
2 bunches broccolini (or other greens like asparagus and beans)
4 fillets salmon skin on
2 tbsp oil
2 tbsp butter
Tbsp capers
Juice of 2 lemons and rind of 1 lemon
½ cup stock
Toasted sesame seeds

Truffle Miso Butter
 2 tbsp white miso paste
1 tsp truffle honey
1 tsp truffle mustard
2 tbsp softened truffle butter
Juice 1 lemon

Method
Chop potatoes into roasting pieces, leaving skin on and washing if necessary. Place in pot of water and bring to the boil. Trim ends of broccolini and rinse. Simmer potatoes until nearly knife tender, i.e. knife goes part way in. Top with broccolini and simmer until broccolini just tender. Add lid to pot if necessary. Place broccolini in bottom of a colander and top with potatoes to drain.

Add oil to baking pan and dot with butter. Add potatoes, drizzle with more oil and toss through. Grate rind of lemon over potatoes and add capers to the pan. Squeeze lemon and pour juice over the potatoes. Toss well. Place pan in 180-degree oven for 20 minutes.

While the potatoes are in the oven, make the miso butter. Combine softened truffle butter with miso paste. Add mustard and mix before adding the honey and mixing again. Add half the juice and taste. The mix should not be balanced and neither salty from the miso or sweet from the honey. Add more lemon juice if required to balance.

Take the potatoes out of oven stir, add stock and top with broccolini. Return pan to oven for 10 minutes.

Dry salmon and oil the skin. Place salmon on top of potato and broccolini mix skin side up and place under grill for 10 to 15 minutes until skin is crispy and salmon cooked.

Smear miso butter over plate and top with salmon, potatoes and broccolini. Sprinkle with sesame seeds and serve with additional truffle miso butter.

Notes
Recipe servings can be adjusted up or down as required. Makes great leftovers for the next day.

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