

CROSSING THE LINE

SLOW POACHED EGG, SMASHED POTATOES, GREEN TOMATO CONSOMME, PICKLED CARROTS, BASIL

We started by looking at what was available and that fitted the “local” criteria of the project. Eggs are a favorite here at wd~50 and we were delighted to find Queen’s County Farm Museum had eggs in abundance. The vegetables were dictated by what was available but also by what went together well, we felt that green tomatoes, potatoes, and carrots are old friends. It was amazing to find how much is grown within the 5 boroughs. Limitations lead to interesting discoveries, it was a refreshing challenge.

Wylie Dufresne, August 2010

Serves 4.

EGGS

4 chicken eggs

- Cook the eggs in their shell in 64°C water for 2 hours.
- Cool the eggs in an ice bath.
- When ready to serve the dish, reheat the eggs by placing in a pot of hot water for 8 minutes.
- Crack the shell and place each egg in a bowl.
- (If you need to cook your eggs quickly: Crack each egg into a little ramekin. Bring a saucepan of water to a boil, add a little vinegar. Turn off the heat. Take a big spoon and stir the water vigorously in a circular motion to create a whirlpool. Get the ramekin as close to the water as you can, and slide the egg right into the center of the whirlpool. After about three and a half to four minutes, scoop out your eggs.)

SMASHED POTATOES

450 grams fingerling potatoes

Salt

Pepper

Olive oil

- Peel the potatoes.
- Place in a pot and cover with cold water.
- Bring the water up to a boil and cook until potatoes are tender.
- Strain the potatoes and season with salt, pepper, and olive oil.
- Smash the potatoes with a fork.

CONSOMME

10 green tomatoes, approximately 1000 grams

3 cloves of garlic, blanched 3 times

2 grams of Telephone brand agar agar

(available at Whole Foods)

3 grams salt

- Roughly chop the green tomatoes.
- Place the tomatoes, blanched garlic, and salt into a Vita Prep blender.
- Blend until smooth.
- Separate the pureed liquid into two containers, one weighing 200 grams, the other weighing 800 grams.
- Place the 200 grams of puree in a blender and add the agar agar.
- Bring the tomato juice and agar agar mixture up to a boil and cook for 5 minutes.
- While doing this, place the 800 grams of puree on the stove and warm gently, just hot enough so that you can hold your finger there for 5 seconds or so.
- Once the 200 grams mixture is finished cooking, add it to the 800 gram portion and incorporate thoroughly.
- Pour the liquid into a hotel pan and let it cool for 45 minutes.
- You will notice a loose gel resembling jello has formed.
- Using a whisk, break this gel up so that it resembles the consistency of cottage cheese.
- Place the contents into a coffee filter lined chinois (conical sieve) and let hang.
- The liquid that drains will be clear/clarified.

PICKLED CARROTS

4 carrots

300 grams water

200 grams white distilled vinegar

100 grams sugar

10 grams salt

- Place the water, vinegar, sugar and salt in a pot and bring to a boil making sure that the sugar and salt are completely dissolved.
- Peel the carrots and slice into thin match sticks using a Mandoline slicer.
- Pour the hot pickling liquid over the carrots and let cool.
- Let stand overnight at room temperature with a cover.

BASIL

1 bunch of basil

- Chiffonade the basil leaves for garnish.

TO SERVE

- Place the smashed potatoes in four bowls.
- Place a soft poached egg on top of the potatoes.
- Ladle the green tomato consomme over the potatoes and egg.
- Garnish the egg with the pickled carrots (remove from the pickling liquid with a slotted spoon to drain) and the basil leaves.
- Serve.

Eggs sourced from:

Queens Country Farm Museum,
73-50 Little Neck Parkway
Floral Park, New York 11004-1129
(718) 347-3276
www.queensfarm.org

Vegetables sourced from:

Roberta’s Rooftop, Backyard Garden
261 Moore Street
Brooklyn, NY 11206-3816
(718) 417-1118
www.robortaspizza.com

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