

La Ratte de Paris Potato with Ile de Re Hay, Smoked Eel, Watercress, Purslane and Hazelnut Oil Recipe

By *Yves Camdeborde of Le Comptoir du Relais*

Serves 4 people

Ingredients:

500 g La Ratte de Paris potatoes (peeled)
100 g culinary hay
300 g salted butter, melted
1 bunch watercress
200 g fillet of smoked eel
1 slice of bread
100 g of winter purslane
10 cl of hazelnut oil

Directions:

1. Place melted butter in a large sauté pan. Add the hay and infuse for 20 minutes. Dip peeled potatoes in the infusion and cook gently.
2. Meanwhile, add watercress to boiling, salted water, cooking for several minutes. Drain lightly. Puree in blender or food processor until smooth. Set aside and keep warm.
3. Cut bread into small croutons and dry toast them in the oven. Reserve.
4. Cut eel into average-sized cubes. Reserve.
5. Clean purslane thoroughly and drain well.
6. Using a shallow serving dish, pour watercress chiffon onto the bottom. Use a slotted spoon to place potatoes atop the watercress taking care to remove the hay before doing so. Sprinkle with diced eel and croutons. Add purslane atop the eel and croutons.
7. Drizzle with a few drops of hazelnut oil. Add one turn of freshly ground pepper (from a pepper mill), a few grains of fleur de sel, and enjoy! Bon Appetite!



Yves Camdeborde Le Comptoir du Relais Paris, France

Born in the Southwest of France, Yves Camdeborde received his experience within the most prestigious houses in Paris such as the Ritz, La Tour d'Argent and most important at Le Crillon with his mentor Chef Christian Constant.

He proposes a traditional cooking influenced by its south-western roots. The success is unbelievable and his restaurants are booked out far in advance.

He is, today, considered in France and all around the world as the precursor and founder of this new cooking style, mixing traditional Bistro cooking and Gastronomie: La Gastronomie.



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