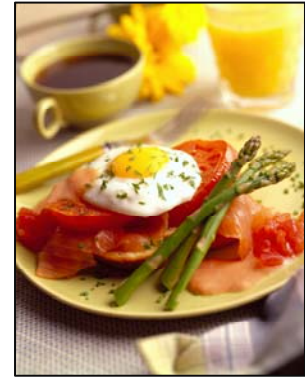


Roasted Tomatoes, Eggs and Smoked Salmon on Brioche

Chef Scott Campbell, New Leaf Café,
New York, NY



Ingredient

Fully ripened fresh Florida tomatoes
Brioche bread slices (1/2-inch thick)
Vegetable oil
Salt
Ground black pepper
Butter
Prepared hollandaise
Eggs
Smoked salmon slices

Quantity

6 large (about 3 pounds)
6
2 tablespoons
As needed
As needed
4 tablespoons, divided
1 cup
6
6 (about 4 ounces)

1. Preheat oven to 450°F. Blanch 2 of the tomatoes; peel, seed and chop. Cut the remaining 4 tomatoes in 12 slices, about 1/2-inch thick. Cut bread slices into ovals.
2. On a baking sheet, place sliced tomatoes in a single layer; brush with oil; sprinkle with salt and pepper. Roast tomatoes until lightly charred, about 30 minutes.
3. In a saucepan, over medium heat, melt 1 tablespoon of the butter. Add chopped tomatoes; cook until very soft, about 10 minutes. In a food processor container, place the cooked tomatoes; whirl until pureed. Stir tomato puree into the hollandaise; keep warm.
4. To prepare each portion: In a skillet, over medium heat, heat 1/2 tablespoon of the butter until it sizzles. Break egg directly into pan (for a uniformly round shape, use a ring); fry until white of egg is set, about 3 minutes.
5. To assemble: Toast brioche slices; place one slice on each plate. Top each with a salmon slice, 2 roasted tomato slices and the fried egg. Drizzle with tomato hollandaise. Garnish with chopped tomatoes, cooked asparagus and chopped parsley, if desired.

YIELD: 6 portions