

Smash- Hot Potatoes topped with Smoked Salmon and Sour cream.

Ingredients: 30 small round potatoes 2 Tablespoon olive oil 2 teaspoon sea salt 2 Tablespoons fennel seeds 1 Tablespoon fresh thyme Hot Smoked salmon Sour cream	Equipment: Large stock pot Large strainer 3 large baking trays Potato masher Pastry brush Green chopping board Large kitchen knife Measuring spoons
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Method:

<ol style="list-style-type: none">1. Preheat oven to 250c.2. Don't peel the potatoes. Place them in a large stock pot of salted water, bring to the boil and simmer for around 15 minutes until they will take a skewer with out to much resistance. (They should be just cooked, with out being soft).3. Place a large strainer in the sink and carefully drain potatoes.4. Transfer to a lightly greased baking tray. Use a potato masher to squash each potato flat, until it is twice its original diameter and looks like it's been run over by a bus.	<ol style="list-style-type: none">5. Using a pastry brush, brush the tops with olive oil and scatter with sea salt, pepper, fennel seeds and finely chop thyme.6. Bake potatoes on the top shelve of the oven for 20- 25 minutes until crisp and golden.7. Top each cooked potato with a few flakes of the Hot Smoked salmon and a dollop of sour cream. Serve hot.
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