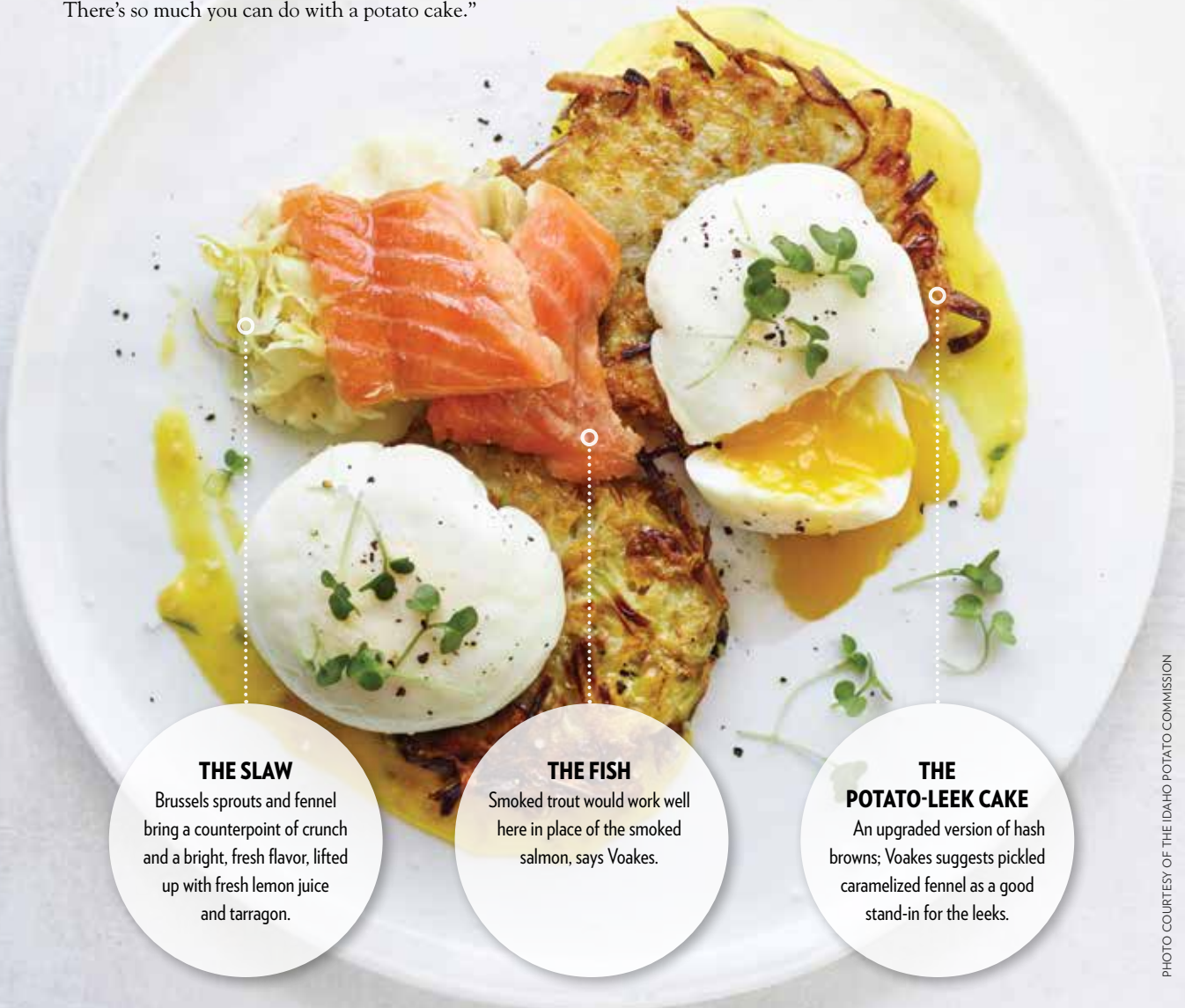


# BRUNCH BEAUTY

BY KATIE AYOUB

Modern versions of eggs Benedict and hashes are two trending breakfast items that play beautifully on brunch menus and beyond. With his Smoked Salmon with Potato-Leek Cakes, Poached Eggs, Béarnaise and Fennel Slaw, Ian Voakes, executive chef at the renowned Chicago brunch spot, Jam, offers a craveable take that combines the best of both worlds. “We wanted to elevate the eggs Benedict, but also keep it within a recognizable frame of breakfast foods,” he says. “The potato-leek cake is our English muffin—and our way to make the dish gluten free. It also lets us sneak in another classic comfort breakfast food: hash browns.” Crisp and satisfying, the potato-leek cake starts with Idaho potatoes. “They are the most consistent potato, and they give us great starch when shredded to bind the potato-leek cakes nicely,” says Voakes. “The leeks introduce a buttery, almost creamy note while also bringing in layers of flavor. You could add jalapeño for a little heat, or cheese for a different mouthfeel. For gravlax flavors, add dill, juniper and black pepper with horseradish to the potatoes. There’s so much you can do with a potato cake.”



## THE SLAW

Brussels sprouts and fennel bring a counterpoint of crunch and a bright, fresh flavor, lifted up with fresh lemon juice and tarragon.

## THE FISH

Smoked trout would work well here in place of the smoked salmon, says Voakes.

## THE POTATO-LEEK CAKE

An upgraded version of hash browns; Voakes suggests pickled caramelized fennel as a good stand-in for the leeks.