

# **Te Maori potato Frittata with kawakawa, watercress and a hint of smoked salmon dressed with a kiwifruit vinaigrette.**

**Serves 6**

## **Ingredients**

1 Kg Te Maori Potatoes, peeled and pre cooked – ether boiled, steamed or microwave  
Olive oil  
2 tbsp Kawakawa rub  
2 cups fresh picked Watercress leaves  
2 Spring onions sliced  
2 tablespoons roughly chopped Italian parsley  
10 eggs (free range preferable – beaten)  
150gr Tasty cheese – grated  
Sea Salt  
Cracked black pepper  
250gr Smoked salmon  
1 x red capsicum (finely sliced)  
2 x Lemons – 1 zested and juiced  
2 Kiwifruit pureed  
50 ml White vinegar  
100 ml Good olive oil  
Castor sugar – to taste for vinaigrette

## **Method**

Heat a little olive oil in a heavy bottomed frying pan.

Slice the potatoes and layer in the pan with the capsicum, spring onion and watercress.

To the beaten eggs add the Kawakawa rub and the Italian parsley, season with salt and pepper. Pour over the vegetables. To the top of the dish evenly place the smoked salmon and a little of the lemon zest. Sprinkle with the grated cheese.

Cook the frittata over a low heat for about 10 minutes or until the base is just cooked and starting to brown.

Place under a hot grill to brown. Remove from grill and cut into wedges. Serve individual wedges on large white plates with a wedge of lemon and a sprig of parsley or watercress.

To make the vinaigrette add to a mixing bowl add the kiwifruit, vinegar, olive oil, sugar and the juice of 1 lemon. Blend with a stick blender until smooth and readjust seasonings.

Drizzle plate with a little kiwifruit vinaigrette.