



Bubble and Squeak

Ingredients

- 1 onion, diced
- ½ head of cabbage, chopped
- 3 Idaho potatoes, peeled, diced, boiled and drained and hot
- 3 tablespoons Fustini's [Tuscan Herb Olive Oil](#)
- Flour
- Salt and pepper
- 2 eggs, whisked
- Bread crumbs
- Vegetable oil
- 8 slices ham, cured and/or smoked
- 8 eggs
- Water
- Splash of Fustini's [Sicilian Lemon Balsamic Vinegar](#)
- Hollandaise Sauce, recipe below
- Parsley, chopped

Hollandaise Sauce

- 1½ sticks butter
- 3 egg yolks
- 1 tablespoon [Fustini's Sicilian Lemon Balsamic Vinegar](#)
- 1 tablespoon hot sauce
- 1 tablespoon butter, chilled
- 1 tablespoon heavy cream
- Salt and white pepper

Directions

Step 1.

Heat the Fustini's **Tuscan Herb Olive Oil** in a large stock pot until almost smoking. Add the onions and sauté for 2 minutes, stirring constantly. Add the cabbage and continue cooking, stirring frequently, until the cabbage wilts, 5 to 7 minutes. Season with salt and pepper, add the cooked hot potatoes, and stir vigorously to break up the potatoes and make a mash. Let the mashed potatoes cool to room temperature.

Step 2.

Season some flour with salt and pepper and place into a shallow plate. Whisk the eggs and place into another small bowl. Place the bread crumbs into a third shallow plate. Form the mashed potatoes into small disk shapes approximately 3 inches by 1 inch. Working one cake at a time, bread them by dusting in flour and shaking off the excess, then dip them into the beaten eggs, letting the excess drip off, then finally into the bread crumbs. Set the breaded cakes aside and finish them all.

Heat the vegetable oil to 350°F. Fry the breaded cakes in the hot oil until golden brown and crispy. Remove to drain on paper towels and keep warm.

Step 3.

Heat the ham in hot water or in a sauté pan. Bring 2 inches of water to a simmer in a shallow sauté pan over medium heat. Splash some of the Fustini's **Sicilian Lemon Balsamic Vinegar** into the simmering water. Crack the eggs into the water and poach until the egg yolk is mostly cooked, 8 to 10 minutes. Carefully remove from the water and drain.

To serve, place a bubble and squeak cake on the bottom of a service plate. Place a slice of ham on one side, top with a poached egg, cover with a dollop of Hollandaise, and garnish with chopped parsley.

Step 4. Hollandaise Sauce

Melt 1 1/2 sticks butter in small sauce pan and set aside, keeping warm. Place the egg yolks in a medium metal bowl and whisk until thickened, 2-3 minutes. Add Fustini's Sicilian Lemon Balsamic and the hot sauce, then place over a pan of simmering water and cook until the bottom of the bowl is too hot to touch. Add the remaining Tbsp of cold butter and stir until fully melted. Add the heavy cream and remove the pan from the heat. Whisk the pan of melted butter into the sauce in droplets and season with salt and pepper.