



A RECIPE BY GEORGE CALOMBARIS

EGGS, POTATOES, EGGS

Pommes Anna · Taramasalata · Sunny-Side-Up Egg · Candied Lemon



SERVES

4 individual portions

CURE

5–10 min

COOK

30–40 min

SERVE

Immediately



MEET GEORGE

Chef, TV presenter and author George Calombaris is madly passionate about food and hospitality. One of the three original MasterChef Australia judges, he was already among Australia's most influential chefs and has cooked around the world, including his beloved Greece. He is now Creative Director of Harbour Hospitality and Lifestyle, with Sydney venues including Kurrajong Hotel, Strand Hotel and Oxford House.

INSTAGRAM @gcalombaris

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ATHENS IN JUNE 2027



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01 · POMMES ANNA *Crisp layered potato cakes*

INGREDIENTS

- 700 g large potatoes
- 120 g clarified butter, melted, plus extra if needed
- Fine salt

METHOD

- Cut.** Peel the potatoes. Use a round cutter to trim into 3–4 cm diameter cylinders. Slice on a mandoline approximately 1 mm thick. Do not rinse.
- Season and dry.** Lightly season with salt and leave for 5–10 minutes to draw out moisture. Spread between clean tea towels and dry extremely well.
- Layer.** Brush each small blini pan with clarified butter. Arrange rounds in overlapping circles, building even, compact layers approximately 2 cm deep. Press gently together.

- Butter.** Pour clarified butter over the potatoes, allowing it to run between the layers and around the edges.
- Cook.** Cook over low heat for approximately 15–20 minutes, pressing occasionally with a small spatula, until the underside is evenly golden and the layers hold together. Maintain a gentle sizzle.
- Turn.** Carefully turn onto a small plate, then slide back into the pan with the uncooked side underneath. Add a little clarified butter if needed.
- Finish.** Cook slowly for another 15–20 minutes, until golden and completely tender through the centre. A fine skewer should pass through without resistance.
- Serve.** Lift out, drain briefly on kitchen paper and serve immediately.

SERVICE CUE Golden on both sides; completely tender through the centre. Serve immediately.

EGGS, POTATOES, EGGS

02 Taramasalata · 03 Sunny-Side-Up Egg · 04 Candied Lemon



02 · TARAMASALATA

INGREDIENTS

- 165 g ciabatta, crust removed, diced
- 375 ml cold water
- 75 g raw onion
- 150 ml lemon juice
- 200 g cod roe paste
- 800 ml canola oil
- 10 g salt

METHOD

- 1 Soak.** Soak the ciabatta in cold water for 20 minutes. Squeeze out excess water.
- 2 Blend.** In a Thermomix, blend the lemon juice, ciabatta, cod roe paste and onion on high to make a smooth paste.
- 3 Emulsify.** Drizzle the oil in slowly, as for mayonnaise, until smooth and all the oil is incorporated.

03 · SUNNY-SIDE-UP EGG *Avgotaraho & Thesauri Greek caviar*

INGREDIENTS

- 1 fresh egg
- 1 tbsp extra virgin olive oil
- Pinch of sea salt
- Finely grated avgotaraho
- Thesauri Greek caviar

METHOD

- 1 Crack.** Crack the egg into a small bowl, keeping the yolk intact.
- 2 Warm.** Warm the extra virgin olive oil in a small blini pan over medium-low heat.
- 3 Slide.** Gently slide the egg into the pan and reduce the heat to low.
- 4 Cook.** Cook gently for 3–4 minutes, until the white is fully set and the yolk remains runny. Tilt the pan and spoon a little warm oil over any unset white, avoiding the yolk.
- 5 Season.** Carefully lift onto a serving plate. Season sparingly with sea salt, allowing for the saltiness of the avgotaraho and caviar.
- 6 Finish.** Finely grate the avgotaraho over the egg, then place a spoonful of cold Thesauri Greek caviar on top.

04 · CANDIED LEMON *A glossy garnish*

INGREDIENTS

- 4 large lemons
- 250 g caster sugar
- 250 ml water, plus extra for blanching

METHOD

- 1 Peel.** Wash the lemons. Remove the peel in wide strips with a vegetable peeler. Trim away excess white pith, then cut into fine, even julienne approximately 1–2 mm wide.
- 2 Blanch.** Cover the peel with cold water in a saucepan and bring to the boil. Simmer for 1 minute, then drain. Repeat twice more with fresh cold water each time.
- 3 Syrup.** Combine the sugar and 250 ml water in a small saucepan. Bring to a gentle simmer, stirring until dissolved.
- 4 Candy.** Add the blanched peel. Cook at a very gentle simmer for 25–35 minutes, until tender and translucent. Avoid reducing the syrup too far; add a little water if needed.
- 5 Cool.** Remove from the heat and allow the peel to cool completely in the syrup.
- 6 Serve.** For service, lift out the required amount, drain well and use as a glossy garnish.

STORAGE Keep submerged in syrup in a clean, sealed container in the fridge for up to 2 weeks.