

CAVIAR NACHOS



Though Daniel Holzman is known for the humble meatball, the chef and co-owner of New York's The Meatball Shop has a thing for caviar. On nachos. "I first made nachos with caviar and crème fraîche after an event that left me with a ton of trout roe," he explains. "I learned that tortilla chips are near perfect for caviar service, lending a crispy character seldom found in the more traditional blini, potatoes or seafood. I must admit, there was quite a bit of alcohol involved. Since then, I've paired caviar dip with tortilla chips at a few dinner parties. So it wasn't just the alcohol—this is actually a great combination."



INGREDIENTS

Makes 4 servings

- ½ small red onion (or ¼ large), finely chopped
- 1 hardboiled egg
- 18 thin tortilla chips
- 1 cup crème fraîche or sour cream
- 4 ounces trout roe
- 2 ounces hackleback caviar (or your favorite caviar)
- 2 scallions, thinly sliced

DIRECTIONS

Soak the onion in water for 10 minutes, then drain and set aside.

Separate the egg yolk from the egg white. Pass each part through a fine-mesh sieve (use a rubber spatula to help press the egg through the sieve).

Arrange the chips in a single layer on a serving platter. Spoon a dollop of crème fraîche on top of each chip, followed by small spoonfuls of the trout roe and caviar. Sprinkle the onion, egg and scallions over the chips and serve immediately.

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