



Ingredients 4 Portions

♦ = Kotányi Produkte

400 g	Fillets of smoked trout
1 kg	Potatoes, floury
2	Eggs
100 g	Wheat flour
100 g	Baby spinach
200 g	Sour cream
20 g	Fresh horseradish, grated
2 tbsp.	Lemon juice
2 tbsp.	Olive oil
1 tbsp.	♦ Paprika Special Sweet
1 pinch	♦ Nutmeg, Whole
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Whole

Potato Rösti with Smoked Trout

⌚ 30—40 Min ♡ ♡ ♡

Preparation

- 1 Peel the potatoes, use a grater to roughly grate before soaking the grated potato in cold water for a short time to wash out the starch.
- 2 Preheat the oven to 170°C (356°F). Drain the potatoes through a sieve and squeeze out the remaining water to make sure they're as dry as possible.
- 3 Add to a bowl and mix with the egg, flour, sweet paprika, sea salt and ground nutmeg to form a mixture.
- 4 Heat the oil in a pan. Use a tablespoon to add the potato mixture to a pan and shape into small rösti. Fry on both side over a medium heat for 3 minutes until golden brown. Then place in the oven for 10 minutes.
- 5 To make the dip: Finely grate the horseradish and put a little to one side for the garnish. Mix the rest with the sour cream, salt and pepper to form a smooth mixture.
- 6 Wash the baby spinach and dress in a bowl with the olive oil, lemon juice, sea salt and ground pepper.
- 7 Serve the rösti with the fillets of smoked trout. Garnish with some baby spinach and the sour cream and horseradish dip and enjoy.

