

Layered Salad (Shuba)

170–180 Min

Preparation

1. Peel the potatoes and cook them in salted water for approximately 30 minutes, until tender. Peel the carrots and cook them together with the potatoes for approximately 15 minutes.
2. Drain both well and leave to cool. Then grate the potatoes and carrots. Grate the beetroot as well.
3. Cut the herring and eggs into small cubes.
4. Mix the mayonnaise with the sour cream and season to taste with lemon juice, Kotányi sea salt and Kotányi black pepper.
5. Then layer the ingredients as desired, spreading a little of the mayonnaise mixture between each layer to help hold everything together.
6. Finally, garnish with dill or fresh herbs.

Ingredients 6 Portions

= Kotányi Produkte

400 g	Waxy potatoes
2	Carrots
200 g	Beetroot, vacuum-packed
300 g	Herring fillets
4 tbsp	Mayonnaise
2 l	Sour cream
2	Hard-boiled eggs
	Lemon juice, to taste
	Sea Salt, Coarse
	Pepper Black, Ground

Garnish

	Dill Fronds, Chopped
	Fresh chives