



# 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.

## 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     |

