

Potato Rösti with Smoked Trout

30—40 Min

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

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.