

Ingredients 4 Portions

= Kotányi Produkte

4 pcs.	Fish fillets such as herring (drained net weight 275 g)
1 pcs.	Apple
4 pcs.	Eggs, hard-boiled
200 g	Beet, boiled
1 pcs.	Onion, white
3 pcs.	Pickles
1 tsp.	White wine vinegar
4 tbsp.	Sour cream
3 tbsp.	Natural yogurt
1 tbsp.	Dill Fronds, Chopped
1 tbsp.	Parsley, Chopped
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Rainbow, Whole

Quick Red and White Herring Salad

20–30 Min

Preparation

1. First peel and finely dice the onion. Also dice the beet, boiled eggs and the pickles.
2. Then allow the herring fillets to drain off and cut into bite-sized pieces. Combine with the other ingredients in a bowl.
3. Now combine the sour cream with the natural yogurt and a dash of white wine vinegar and add to the bowl.
4. Next wash, peel and dice the apple. Quickly mix the apple in with the salad so that the pieces of apple do not go brown.
5. Once ready, season the salad with salt, pepper, Kotányi Parsley and Dill Fronds and chill.
6. Serve with a fresh baguette or toast.

HINT: If you like to play with color, you can add variety by leaving the beet out and conjuring up a traditional white herring salad.