



Whole Trout with a Rosemary and Dill Potato Cake

🕒 40–50 Min ♡ ♡ ♡

Preparation

- 1 Preheat the oven to 180 °C (320°F).
- 2 Peel the potatoes, grate them into strips or cut them into fine slices. Mix the potatoes with the spices and season with salt.
- 3 Add the potato mixture to silicone molds.
- 4 Whisk the eggs and cream and pour over the potatoes. Bake in the oven for 30 minutes. Then allow to rest for around five minutes.
- 5 Wash the trout and pat dry. Rub with the fish seasoning inside and out and fry on both sides in a pan with butter for around 8–10 minutes.
- 6 Wash the salad, tear and add to a bowl and mix with the salad herb sauce, salt, pepper, oil, vinegar, mustard and honey.
- 7 Fillet the trout, turn the potato cakes out onto plates and serve with the salad and sliced lemon.

Ingredients 2 Portions

♦ = Kotányi Produkte

2 Stk. Fresh trout
0.5 pkg. ♦ Fish Seasoning Mix
Lemon, to serve

For the potato tart

4 Stk. Medium-sized potatoes
2 Eggs
100 ml Cream
1 tsp. ♦ Rosemary, Chopped
1 tsp. ♦ Dill Fronds, Chopped
1 pinch ♦ Nutmeg, Whole
1 pinch ♦ Sea Salt, Coarse

For the salad

4 Handful of green salad
(any type of leaves)
1 tbsp. Mustard
1 tsp. Honey
2 tbsp. Apple vinegar
1.5 tbsp. Olive oil
0.5 tsp. ♦ Salad Herbs
1 pinch ♦ Sea Salt, Coarse
1 pinch ♦ Pepper Rainbow, Whole

