



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

