

Whole Trout with a Rosemary and Dill Potato Cake

40–50 Min

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

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.