

SMOKED SALMON RÖSTI



Ingredients (For 4 people)

- 500 g potatoes with their skins
- 100 g cream cheese such as Saint-Moret
- 120 g smoked salmon
- Chives
- Salt, pepper, Espelette pepper
- 1 grated beetroot
- 1 tsp lemon juice
- Mesclun
- 2 tbsp HOLL colza oil

Preparation:

Peel and grate the potatoes.

Brown the potato rösti on both sides in a frying pan.

Combine the cream cheese with the chives, hot pepper and lemon juice.

To serve, shape a spoonful of cream cheese mixture on each section of rösti and top with a strip of smoked salmon.

Garnish with mesclun and grated beetroot to taste.

