

Potatoes rösti, smoked salmon, fresh chives, lime sour cream |

Recipe for 4 portions

Description

A nice potatoes cake with smoked salmon and fresh sour cream.

Ingredients

Potatoes rösti

- 300 Gr Yukon gold potatoes
- 4 Tsp Duck fat
- Butter
- Salt and pepper
- Vegetable oil

Smoked salmon

- 4 Slice(s) Smoked salmon
- Butter
- Salt and pepper
- Vegetable oil

Lime sour cream

- 60 Gr Sour cream
- 0.50 Unit(s) Lime
- 8 Sprig(s) Chives
- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Prep

Cook the potatoes with the skin in a large pot with cold water. Cook at 75%. Let them cool down and peel. Grate them using a cheese grater and put aside in a bowl.

Smoked salmon and sour cream

Make smoked salmon slices if necessary.

In a bowl, mix sour cream with lime juice and zests, half of the chives, salt and pepper.

Rösti

In a bowl, mix the potatoes with 15ml of melted butter, salt and pepper.

In a hot non sticky pan, melt your duck fat with a spoon of butter. Make a nice cake that will cover your pan with the potatoes.

Once it's nice, golden brown and crispy, flip the cake on the other side.

Put aside on a baking tray that you will put for few minutes in the oven before serving.

Dressing your plates

Put your potatoes Rösti in the middle of your plate.

Add a spoon of cream in the middle, then the smoked salmon and finish with the chives.

Bon appétit!