



Potato fritters with Underberg herb curd and salmon

Ingredients

For 4 servings

- 1,3 kg potatoes
- 1 onion
- 2 eggs
- 3 tablespoons flour
- 250g cottage cheese (40 or 20% fat)
- juice of half a lemon
- 10 g parsley
- 10 g chives

- 10 ml (1cl) Underberg
- 1 clove of garlic
- rapeseed oil or clarified butter for frying
- 240 g smoked salmon
- salt, pepper

Preparation

For the herb curd, peel garlic and chop very finely or press with a garlic press. Wash and finely chop the herbs.

Put cottage cheese and lemon juice in a bowl and whisk until creamy. Add Underberg, herbs and garlic and stir in, season with salt and pepper.

For the hash browns, peel potatoes and grate finely with a coarse grater. Peel and finely chop the onion. In a large bowl, mix potatoes with flour, eggs and onion and season with salt and pepper.

Heat 2 tablespoons clarified butter or oil in a large skillet. Add 2 tablespoons potato mixture per fritter to the pan, flatten and press well. Fry on both sides for 3-4 minutes each over medium heat until golden brown.

Top potato fritters with herb curd and salmon and serve.

Preparation time: 45 minutes

Nutritional values per serving: 673,4 kcal / 2819,3 kj

Carbohydrates 66,7 g

Protein 28,5 g

Fat 29,9