

Salmon tartare with potato rosti

COOKING
LOVERS TESTA



Consejo del chef

Decorate with fresh ground pepper and fresh dill.

Raciones para 2

1 Boiled egg
10 gr Capers
10 gr Gherkins
½ Spring onion
100 gr Mayonnaise
1 Teaspoon Mustard
2 Large Potatoes
Extra virgin olive oil
Salt
Pepper
Smoked salmon
Fresh ground pepper
Dill

- 1 For the tartare sauce and sides, boil an egg for 10 to 12 minutes. Set aside to cool and peel.
- 2 Chop the egg, capers, gherkins, and half spring onion finely and put them in a bowl with the mayonnaise and mustard. Stir to combine well, and cool in the fridge.
- 3 For the potato rosti, peel and grate the potatoes and spring onion. Drain both with a tea towel to remove excess water, and mix them in a bowl with oil, salt, and pepper.
- 4 Heat a fry pan with oil, and add some grated potato and spring onion. Flatten them to make a sort of pancake. Toast on both sides, and repeat the steps with the rest of the dough.
- 5 Serve with a spoonful of tartare sauce and some smoked salmon.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/rosti-de-patata-con-salmon/>

