



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/es/receta/rosti-de-patata-con-salmon/>

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