Rösti cakes with avocado and smoked salmon



Serves 4-6

Ingredients

Rösti cakes

4 potatoes, peeled, grated and squeezed to remove excess liquid

2 garlic cloves, peeled and minced

1 onion, peeled, grated and squeezed to remove excess liquid

1 egg, beaten

60 ml (¼ cup) parsley, chopped

60 ml (¼ cup) all-purpose flour

Salt and pepper

Vegetable oil for frying

Garnishes, to taste

2 avocados, peeled, pitted and sliced

Minced chive

Minced dill

Sour cream

Smoked salmon or gravlax

Preparation

1. For the rösti cakes, in a bowl, mix all the ingredients and season with salt and pepper. Shape into patties.
2. In a pan, heat oil on medium heat and cook the rösti cakes for about 5 minutes per side until golden brown.

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3. Transfer to a baking sheet lined with paper towel to remove excess oil.
4. When ready to serve, top with sour cream, avocados, smoked salmon and herbs.