



POTATO CAKES WITH SMOKED SALMON + BEETROOT CARPACCIO

Prep: 45 mins – Serves 4 - Easy

For the potato cakes:

1 potato (300g)
1 onion
1 egg
2 tbsp flour
½ tsp salt
1 tbsp fresh dill, chopped
sunflower oil, for frying

80g crème fraiche
3 tsp horseradish
2 tsp fresh dill, chopped
400g cooked beetroot
2 tbsp white wine vinegar
2 slices smoked salmon
salt and pepper

1. Start by preparing the potato cakes. Peel and grate the potato and onion and put into a bowl. Leave to rest for 15 minutes.
2. Meanwhile, prepare the horseradish cream: mix the crème fraiche, horseradish and dill in a small bowl and season with salt and pepper. Refrigerate until needed.
3. Finely slice the beetroot (best use a mandolin) and put into a bowl with the white wine vinegar. Set aside.
4. After 15 minutes, drain the liquid that has formed at the bottom of the bowl with the potato/onion mixture. Add the egg, flour, salt and dill to the potato/onion mixture and mix. Leave to rest for another 15 minutes.
5. After 15 minutes, give the potato cake mix a good stir. Cover the bottom of a frying pan with sunflower oil and heat the oil. Put four heaped tablespoons of the potato cake mixture into the frying pan, to create four individual potato cakes. Fry on each side for 4 minutes, then drain on a plate with a piece of kitchen towel.
6. Arrange the beetroot slices on four plates, top each with a potato cake, then decorate each with half a piece of salmon and a dollop of crème fraiche.

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