



SWEET POTATO GROMPEREKICHELCHER

Makes 5 – Hands-on: 20mins

1 sweet potato (about 300g)
1 medium floury potato (about 150g)
1 onion
½ tsp salt
1 egg
2 tbsp flour
½ tsp fresh rosemary, chopped
pepper
sunflower oil, to fry

To serve:
2 tbsp quark
1 ½ tsp horseradish
apple compote

Peel the sweet potato, potato and onion. Finely grate with a food processor fitted with a fine grating disk.

Put the grated veg into a sieve, season with the salt and press out as much liquid as you can. Transfer into a bowl, add the egg, flour and rosemary, season with pepper and mix everything until evenly distributed.

Pour enough sunflower oil into a frying pan for the entire bottom of the pan to be covered. Heat the oil and test if the oil is hot enough by dropping a tiny bit of grated potato into the oil – if it starts bubbling, you're good to go.

Drop spoonfuls of the potato mix into the pan, flatten and fry on each side for about 3 minutes. Take out of the pan and put onto a plate lined with kitchen paper, to absorb some of the grease. Repeat until all the batter is used up.

While the Gromperekichelcher are frying, mix the quark with the horseradish and a pinch of salt to create a horseradish dip.

Serve the finished Gromperekichelcher with apple compote and horseradish dip on the side.