



Rosti With Smoked Salmon, Avocados & Eggs

Overview

Difficulty Hard
Servings 4
Preparation Time 80 mins
Cooking Time 20 mins

Ingredients

Rosti

- 6 Pcs Idaho Potatoes - Washed
- 20g Flour
- 5g Salt
- 5g White Pepper Powder
- 300ml Cooking Oil
- 1 Egg Yolk

Scrambled Egg

- 8 No.s Eggs
- 60ml Whipping Cream/Fresh milk
- 1 Tsp Fine Salt
- 1 Tsp White Pepper Powder
- 1 Tbsp Butter
- 12 Slices Smoked Salmon
- 2 No. Avocado – Sliced
- 30g Chives – Finely Chopped
- 1 Tbsp Sour Cream
- A Pinch of Freshly Cracked Black Pepper

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Methods

Step 1.

Rosti

- In a pot of boiling water, cook potatoes fully. Remove skin when potatoes have cooled.
- Grate potatoes using the grater attachment from the MultiTalent 6 Food Processor.
- Combine salt, white pepper powder, flour and an egg yolk, and mix them well.
- Divide and portion the grated potatoes into desired sizes.
- In a heated pan, add cooking oil and flatten the grated potato slices as much as possible. Fry and flip the patties till they become brown and crispy on both sides.



Step 2.

Scrambled Egg

- Crack eggs in a mixing bowl.
- Add milk/whipping cream, salt and pepper together, and whisk well.
- In a heated non-stick pan, add butter and when it melts, add the egg mixture, then stir continuously with a rubber spatula. Remove from heat when cooked and is ready to be served.
- After placing the egg on the rosti, add smoked salmon, avocado slices and sour cream, then top it off with chives and black pepper.



Guten Appetit



Product Used

Food Processor MCM68861GB

Saves on space, not on possibilities thanks to 50 functions

