

Styrian Potato Fritters with Smoked Fish



Main dish

Kind of recipe



30 Minutes

Preparation



middle

Severity



Ingredients for 4-8 people

600 g potatoes 1 onion 20 g flour 3 eggs salt 2 Tsp Styrian Pumpkin Seed Oil P.G.I. fresh herbs (dill, parsely, majoram, etc.) smoked fish (trout, carp, salmon...) for garnishing

Preparation

Peel and grate the potatoes. Press out the juice. Peel the onion, slice finely and combine together with the rest of the ingredients and the grated potatoes. Fry small pancake-formed portions in a non-stick frying pan on both sides golden brown at medium heat. Flatten each potato pancake before turning. Serve with the smoked fish. Tip: These fritters can be served warm or cold as finger food. Together with various salads it can be eaten as main dish.

Recipe from Gemeinschaft Steirisches Kürbiskernöl g.g.A. / Foto: Stefan Kristoferitsch