

Crab and potato rösti

Gaggenau Appliance:
Preparation Time: 15 minutes
Cooking Time: 15 minutes
Serves: 5



Ingredients

3 Kestrel potatoes, peeled
Sea salt and freshly ground
black pepper, to season
Olive oil, to cook rösti
1 tbsp lemon juice
1 tsp Dijon mustard
50ml extra virgin olive oil
200g cooked crab meat
50g salmon roe
Chervil, to garnish

Method

Preparation

1. Preheat oven to Hot air 220°C. Line enamel tray with baking paper.
2. Coarsely grate the potatoes, then squeeze out excess liquid. Season with salt and pepper.
3. Heat fry pan over moderate heat, Induction level 7. Drizzle pan with olive oil and cook spoonfuls of the mixture for a few minutes on each side, until golden. Place on prepared tray. Repeat with remaining potato. When all rösti are made, place tray on shelf position 2 in the oven and cook for 10 minutes while preparing the crab.
4. Make the dressing by whisking the lemon juice, mustard and olive oil in a small bowl. Season with salt and pepper. Place the crab meat in a bowl and add enough dressing to just bind. Check seasoning.

To finish

1. Place spoonfuls of crab on the rösti and top with salmon roe and chervil.