

Mini potato cakes with asparagus and smoked salmon

Servings: 6

Prep Time: 15min

Cook Time: 2-3min



Ingredients

- 2 large Freshline Potatoes
- 30 ml (2tbsp) SPAR Flour
- 6 Freshline Spring Onions, thinly sliced
- large handful of Freshline Parsley, chopped
- 1 SPAR Egg
- salt and freshly ground pepper, to taste
- 125 ml (½cup) SPAR Olive Oil
- 250 ml (1 cup) SPAR Sour Cream
- 10ml (2tsp) SPAR Horseradish Sauce
- 250 g SPAR Smoked Salmon
- 12 asparagus spears, blanched and refreshed
- fresh dill or fennel to serve
- lemon slices, to serve

Directions

1. Grate the potatoes roughly, squeeze out excess water and mix with the flour, onions, parsley and egg, and season.
2. Heat the oil over a medium heat in a non-stick pan and fry spoonfuls of the potato mixture until golden on both sides, 2-3 minutes. Drain on paper towel.
3. Combine the sour cream and horseradish in a bowl.
4. Place the potato cakes onto a serving platter and top each with a dollop of sour cream and horseradish, a sliver of smoked salmon and finally 2 asparagus spears and dill or fennel. Serve with lemon slices.