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SEACHANGESEAFOODS.CA



Sweet Potato Rösti with Maple Glazed Smoked Salmon

Serves 2

Rösti:

400g sweet potato or yam (about 1 large spud)
coarse salt and freshly ground pepper
2 tsp olive oil, divided
2 tsp butter, divided

Toppings:

100g SeaChange Maple Glazed Smoked Salmon
2-3 tbsp crème fraîche (or sour cream thinned
with a little milk)
chopped chives and parsley

Grate the sweet potato (no need to peel it) using a coarse grater. Place the grated sweet potato in a kitchen towel and squeeze out as much liquid as possible. Place in a bowl and toss with black pepper and a big pinch of coarse salt to season.

Heat a large (about 10") non-stick skillet over medium-low heat until a drop of water sizzles on contact. Heat 1 tsp each of olive oil and butter in the skillet, then add the grated sweet potato, pressing firmly with a spatula to make a thin, even layer in the bottom of the pan. Cook on one side for about 12-15 minutes, pressing down firmly a few times during cooking, until crisp and golden on the bottom.

To flip, place a plate (slightly smaller in diameter than the pan) upside down on top of the rösti, then using oven mitts, flip over the pan to invert the rösti onto the plate. Add the remaining 1 tsp each of olive oil and butter to the skillet and slide the rösti back into the pan, crisp side up. Cook for an additional 12-15 minutes, until golden brown.

While the rösti is cooking, open the package of Maple Glazed Smoked Salmon with scissors. Pour off the juice and discard, then slide the salmon out onto a plate. Break into bite-sized flakes with your fingers, and set aside until the rösti is ready.

When the rösti is cooked on both sides, slide it out of the pan onto a serving platter and cut it into 4 wedges with a large knife. Drizzle the rösti with crème fraîche, then arrange the smoked salmon evenly over top. Sprinkle with chopped chives and parsley. Serve using a large spatula, as the rösti will be quite delicate.