



Chermoula potatoes



To prepare the albulatal potatoes with chermoula dressing

Place clean potatoes on a baking sheet and drizzle with olive oil and salt. Bake for 30 minutes in hot air mode at 180 °C. In the meantime, mix all ingredients in a bowl and pour on top of the baked potatoes. Reheat the seasoned potatoes right before serving.

To prepare the beetroot ketchup

In a hot saucepan, lightly toast the spices. Sweat the onions and the ginger and when soft add the beetroot, vinegar, salt and sugar. Cook until the liquids are reduced and place everything in a food processor. Blend everything together until smooth. Pass through a fine chinoise and set aside.

Rezept für 4

Ingredients for the albulatal potatoes with chermoula dressing

500 g Albulatal potatoes
100 g vegetable stock
100 g lemon juice
100 g olive oil
3 g cumin
5 g smoked paprika
20 g fresh coriander (leaves and stems), chopped
3 g salt
2 g pepper

Ingredients for the beetroot ketchup

300 g baked beetroot, cleaned and chopped
1 red onion, brunoised
5 g ginger, sliced
75 g sugar
1 star anise
1 juniper berry
10 ml raspberry vinegar
salt