



Hasselback Kartoffeln (Hasselback Potatoes)

SCHLESWIG-HOLSTEIN

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Ingredients

For 4 persons

4 large potatoes
100 g butter
250 g sour cream
250 g crème fraîche
1 lemon
500 g crabs
Oil (camelina oil)
Nasturtiums
Dill
Parsley
Chervil
50 ml pickle juice
Salt, pepper

Method

Wash the potatoes, cut them in a slight fan shape crosswise (without cutting them through), and place them on a baking sheet.

Melt the butter in a saucepan and brush the potatoes with it. Then bake them in the preheated oven at 200°C for one hour. Brush the potatoes with butter again every 20 minutes. Then take out and season with salt.

For the herb dip, wash the herbs and pat dry. Pluck the leaves from the stems and place them in a blender. Squeeze the lemon and add the juice with the other ingredients. Now mix everything and pass the sauce through a sieve. Season to taste with salt and pepper.

Rinse the lemon with hot water and rub the peel off. Marinate the crabs with camelina oil and the lemon zest, and season with salt and pepper.

Place a ring with herbs in the middle of a plate, spread the crabs around the outside and decorate with herbs. Pour the herb dip in the center and place the Hasselback potato on top.

Bon appétit!



Wine Recommendation

A dry Silvaner from Franconia or a Müller-Thurgau from Baden are appropriate companions to Hasselback potatoes.