



Dibbelabbes (potato and leek hash)

SAARLAND

Ingredients

For 6 people

3 kg **floury potatoes**
(e.g. Adretta, Afra, Bintje)

1–2 **medium-sized onions with skin**

3 **eggs**

10 g **ground nutmeg**

Coarse salt (e.g. Himalayan salt)

300 g **dried meat**

80 g **melted butter or rapeseed oil**

Ground pepper

Method

Peel the potatoes and leave to soak in water for at least half a day. Grate the potatoes using a fine vegetable grater. Cover with a damp linen cloth or parchment paper and press out the excess liquid. Finely dice the dried meat.

Tip:

Place the slices of meat in the freezer for a quarter of an hour. This makes it easier to cut.

Peel the onion and finely dice. Beat the eggs and stir into the potato mixture. Fry the diced onion and meat in the melted butter/rapeseed oil in a cast iron pot or a high-sided frying pan, turning constantly. Add salt and pepper to taste.

Slide the fried potatoes into an oven preheated to 180°C and cook for another 15 minutes. Serve with apple sauce on the side.

Bon appétit!

Wine recommendation

An Elbling from the Mosel wine region with its fresh acidity and delicate fruit aromas is the perfect accompaniment.