



Potato Rosti with Pear Spinach Salad

A potato rosti with spinach pear salad and blue cheese dressing with Alpro

Soya Cuisine

Preparation

1. Start by preparing the dressing. Blend the Alpro Soya Cuisine, 1 tablespoon of oil and the lemon juice with crumbled blue cheese until it become a smooth mixture. Season the mixture with salt and pepper and keep cool until serving.
2. Peel the pear and cut into thin long strips. Sprinkle the pear with lemon juice to prevent the pears turning brown. Then, mix the spinach with the cress and add to the pear strips.
3. Peel and coarsely grate the potatoes. Finely chop the onion and fry in a little olive oil. Add the onion to the grated potatoes with the crushed caraway seeds and season with salt and pepper. Preheat margarine in a pan then add small piles of this potato mixture into the pan, use a spoon to shape the piles into circles. Fry on both sides until they are brown and cooked through.
4. Serve the rösti with the pear spinach salad, the remaining blue cheese crumbles and sprinkle with the blue cheese dressing.



4 portions



30min



Ingredients

- 2 big floury potatoes
- 1 small onion
- 1 teaspoon of crushed caraway seeds
- 2 tablespoons of olive oil
- 1 tablespoon margarine
- 300 g of baby spinach
- 2 ripe pears
- 1 tray of cress
- 6 tablespoons Alpro Soya Cuisine
- 50 g of crumbled blue cheese
- 1/2 tablespoon of lemon juice
- pinch of freshly ground pepper
- pinch of salt

Made with

Soya Single Chilled

