



Potato Almonta breads

Ingredients (four servings)

For the spread:

- 8,81 oz (250g) potatoes
- salt
- 2,64 oz (75g) sour cream
- 5,29 oz (150g) cream fine herbs. We recommend 1 kegs Almonta Fine Herbs.
- 1/8 oz (1 TL) mustard
- ground pepper
- 1,76 oz (50g) spring onions
- 1 clove of garlic
- 3,5 oz (100g) ham
- 1 tbsp. chives

Also:

- 8 sclices of bread
- Chives for garnishing

Preparation:

- Clean potatoes the day before. Cook them in a pot for 20-25 minutes. Pour off water and let it cool off.
- On the next day peel the potatoes and grate it fine.
- Scramble potatoes, sour cream, Almonta Fine Herbs, mustard, salt and pepper.
- Clean and cut the spring onions. Peel the garlic clove and cut them in fine dices.
- Cut the ham in little cubed. Mix the ham with the spring onions, garlic clove and the Potato-Almonta mixture. Season again.
- Spread the bread with the potato-Almonta.
- Decorate with chives.

Preparation time: 20 minutes + 20-25 minutes coking time + period of cooling

Difficulty: easy

Nutrition facts (per serving):

- calories: 1682 kJ/402 kcal
- proteins: 15g
- fat: 15g
- carbohydrates: 50g

