



Rösti-triangles with smoked salmon

Ingredients (four servings):

- 1 packet rösti-triangles (refrigerated, approx.750g -> 26,45 oz)
- 7,05 oz (200g) smoked salmon (slices)
- 10,6 oz cream cheese original (300g). We recommend 2 kegs Almonta Original
- salt
- fresh chopped pepper
- 1 patch fresh cress

Preparation:

- Bake rösti-triangles according to instructions on the packet.
- Cut the smoked salmon slices in little cubes, mix it with Almonta Original and season it with salt and pepper. Cut the cress with a scissors.
- Serving the rösti-triangles with a topping Almonta Original.
- Decorate with cress.

Nutrition facts (per serving):

calories: 2752 kJ/658 kcal
proteins: 22,8g
fat: 38,9g
carbohydrates: 54,2g

