

Smoked Salmon with Parmesan Zucchini Hash Browns & Chili Mayo

#cooking/recipe

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Ingredients

200 grams smoked salmon

For the hash browns

1lb potatoes

1 cup zucchini

2 eggs, beaten

1 shallot

2 tablespoons flour

1/3 cup parmesan, grated

1 teaspoon sea salt

1 teaspoon ground pepper

Vegetable oil, for frying

For the mayo

1/2 cup mayo

2 tablespoons lemon juice

1/4 teaspoon chill powder

1/4 teaspoon cayenne

1/4 teaspoon sea salt

Serve with sliced lemon

Process

First, make your mayo. In a small bowl, stir together your mayo, lemon juice, salt, and spices. Place in the fridge until you're ready to serve.

Next, make your hash browns. Using a food processor (or box grater), grate the potatoes into a large bowl. Grate in your zucchini. Let the potato/zucchini sit for about 10 minutes. Using a clean tea towel, or cheesecloth, squeeze out as much liquid from the vegetables as possible, and place them in a clean bowl. Finely dice your shallot, and add it to the

bowl. Add your salt, pepper, flour, parmesan, and beaten eggs, and mix until well combined.

Heat 1/2 inch in a large, deep sided frying pan over medium. Working in batches, fry your hash browns for 6 minutes, turning half way through, until golden brown and cooked through. Sweet, crispy, parmesan-y, deliciousness.

Serve immediately with your chill mayo, smoked salmon, and lemon wedges.

Serves 4