



INGREDIENTS

200 g CAMBOZOLA
3 pc. sweet potato
1 pc. red onion
2 pc. eggs
3 tbsp wheat flour
2 tbsp dried chives
½ tsp nutmeg
½ pc. pomegranate
dill (for garnish)
oil (for frying)
salt
pepper

1 pc. red onion
100 ml apple cider vinegar
50 ml water
1 tbsp sugar
½ tbsp salt
½ tsp nutmeg
1 leaf bay leaves



60 minutes



8 servings

Sweet potato hash browns with **CAMBOZOLA**

INSTRUCTIONS

1. Peel the onion and cut into thin slices. In a small saucepan, bring the apple cider vinegar and water to a boil with the sugar, salt, pepper, and bay leaf. Place the onion slices in a clean jar and pour the hot vinegar over the onions until they are completely covered. Cover the jar and leave the onions to cool at room temperature.
2. Peel and roughly grate the sweet potatoes and onion. Place the grated sweet potatoes and onion in a large bowl. Add the eggs, flour, chives, and ground nutmeg. Season with salt and pepper. Mix all the ingredients well until you have an even mixture. Heat a frying pan over a medium heat with a little olive oil. Shape the sweet potato mixture into small hash browns by placing two tablespoons of the mixture into the pan at a time and pressing them flat. Fry the hash browns on both sides until golden brown and crispy; this takes about 4–5 minutes per side.
3. While the hash browns are frying, cut the CAMBOZOLA into thin slices. Halve the pomegranate and remove the seeds.
4. Once the hash browns are golden brown and crispy, transfer to a plate. Place the CAMBOZOLA slices on top so that they melt slightly. Place the pickled onion on top of the CAMBOZOLA, and garnish with the pomegranate seeds and freshly chopped dill.