



GUSTO IN FAMIGLIA

## SPECK ALTO ADIGE WITH POTATO PRALINES AND APPLE CHUTNEY

**40 minutes – easy – 4 portions**



### Ingredients:

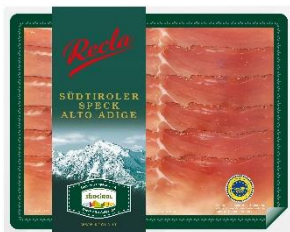
- 200 g Round new potatoes
- 40 g Potato chips
- 120 g Apple chutney
- 12 Slices of Recla Speck Alto Adige PGI
- 20 g Grated radish
- 20 g Parsley leaves

### Preparation:

1. For the potato pralines, boil the new potatoes (if possible, round potatoes) with the skin in salted water for about 20 minutes until soft.
2. Spread the still-warm cooked potatoes with a bit of apple chutney and roll them in the coarsely crumbled potato chips.

### Finalisation:

1. Arrange the Speck Alto Adige slices on plates, and add the cooked new potatoes rolled in potato chips.
2. Sprinkle the Speck Alto Adige slices with the freshly grated radish, garnish with parsley leaves and serve with some apple chutney.



### Speck Alto Adige PGI 90g

The Recla Speck Alto Adige PGI slices are thin, tender, versatile and melt with an unmistakable flavor in your mouth, perfect for any occasion on their own.

*Recla*

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