



Slovene cuisines
CARINTHIAN CUISINES

Horseradish zos with roasted
potatoes

(Hrenov zos in restan krompir)

INGREDIENTS



Ingredients for 4 people :

- white bread (1 day old) 0.4 kg
- beef soup for watering 1.2 l
- 4 ounces of horseradish
- sour cream 2 dl
- Salt

Preparation of horseradish

Process for the preparation:

Cut bread into small cubes, pour the hot soup and allow the bread to water itself. Then add horseradish, sour cream and salt. If necessary you can dilute. You can offer roasted potatoes with horseradish.



INGREDIENTS

Ingredients for 4 people :

- potatoes 1 kg
- onion (1 piece) , 80 g
- fat (1 teaspoon) of 50 g
- greaves (0.5 teaspoons) , 20 g
- salt

Preparation of roasted potatoes

- Wash the potatoes well under cold water, put them in a pot, add more water and start cooking them. When boiled, drain them and half-cool them and then peel them. On the fat fry the thinly sliced onions endowed with sliced potatoes and greaves and salt it all. During the roasting rotate it with the spatula.