



RUSSIAN SALAD “HERRING UNDER A FUR COAT”

INGREDIENTS

- 2 beetroots
- 3 potatoes
- 3 carrots
- 230 g herring fillet
- 2 sweet-and-sour apples
- 1 onion, peeled and chopped
- 2 eggs
- 200 g mayonnaise
- a few sprigs of parsley

PREPARATION METHOD

1. Drain off the herring fillet
2. Cook the beetroots for 30–40 minutes in your 3-litre saucepans and the potatoes and carrots for 20–25 minutes in your 2-litre saucepan. Allow vegetables to cool.
3. Hard-boil the eggs in the 1-litre saucepan. Put aside to cool.
4. Peel the potatoes and beetroots. Wear kitchen gloves to protect hands from staining.
5. Dice herring fillet, potatoes, carrots and apples using your iCook Knife Set (~0.5 cm cubes).
6. Remove shells from eggs and grate them with the iCook Large Grater. Seal in a stainless-steel mixing bowl with lid and refrigerate.
7. Grate beetroots
8. Put a layer of potatoes on a serving dish and top with mayonnaise. Then place a layer of herring and onions, add salt and mayonnaise. Place layers of carrots and beetroots on top and add salt and mayonnaise. Put apples in the last layer.
9. Align the edges, grease the top and sides with mayonnaise. Cover with cling film and refrigerate for a few hours or overnight.
10. Sprinkle with grated egg and sprigs of parsley before serving.