

SAUTÉED CALF'S LIVER WITH RÖSTI

31TH AUGUST 2018

RESTAURANT ZUM SEE, ZERMATT – RECIPE FROM CHEF MAX FERDINAND
MENNING



This menu is typically Swiss. It tastes particularly good at 1,760 metres above sea level with a view of idyllic chalets and the Matterhorn.



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INGREDIENTS FOR 4 PERSONS

1 kg	waxy potatoes
0.6 kg	sliced calf's liver
1/2	onion, chopped
1	clove garlic, finely chopped
some	Salt and pepper to taste Butter and olive oil
Herbs	Bunch of marjoram Bunch of sage Bunch of thyme Bunch of rosemary 3 bunches of parsley

PREPARATION RÖSTI

- Boil the potatoes a day in advance and peel when cool.
- The next day, grate the potatoes into a bowl.
- Heat the butter and oil in a frying pan, add the grated potato and fry until golden brown, stirring occasionally.
- Use a spatula to shape the potatoes into a cake and don't stir them again.
- Fry the rösti for another 15 minutes on one side.
- To turn the rösti: Place a flat plate over the pan, turn the pan upside down and turn out the rösti. Add a little butter to the pan, slide the rösti back into the pan and fry for 15 minutes on the other side.

PREPARATION HERB MIXTURE

Chop all the herbs finely and mix with lots of olive oil, so that the consistency of the mixture is similar to pesto. This mixture can also be used as a marinade for other meat dishes.

PREPARATION CALF'S LIVER

- Chop the calf's liver into small pieces.
- Heat a cast-iron frying pan, add oil and butter. Briefly sauté the chopped onion. Add the chopped calf's liver and sauté until sealed.
- Add the herb mixture.
- Season to taste with salt and pepper and serve immediately.

SERVING

Serve the calf's liver with rösti on a shallow plate.

WINE RECOMMENATION

Humagne Rouge, 2016, Simon Maye & Fils, Chamoson, St. Pierre de Clages



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TIPPS FOR THE RESTAURANT ZUM SEE

The sautéed calf's liver is available all year round on Restaurant "Zum See"'s menu. In spring it is served with green asparagus and vinaigrette, or as a light dish in summer, with fresh, seasonal salad leaves.

Restaurant "Zum See", which has been awarded 14 Gault Millau points, is located in the pretty hamlet of the same name above Zermatt.

The family-run business pampers guests in the homely atmosphere of the 350-year-old chalet, with a view of the Matterhorn and the superb Zermatt mountains.

Summer and winter alike, the restaurant offers superb gourmet cuisine, with traditional Swiss and Mediterranean dishes, accompanied by select wines.