



## FRIED POTATOES WITH DIPS

🕒 50 min ☺ Leicht  
Cooking time: 30 min

### INGREDIENTS (FOR 4 PERSONS)

1 1/2 kg new potatoes  
Salt  
3 TBSP rapeseed oil  
1 TBSP freshly chopped dill tips  
Coarse sea salt

#### For the avocado dip:

1 ripe avocado  
1-2 TBSP lemon juice  
2 TBSP MinusL Sour cream  
Salt  
Pepper  
1-2 TBSP freshly chopped mint

#### For the Tzatziki:

1 cucumber  
Salt  
400 g MinusL Quark preparation 40% fat  
2-3 cloves of garlic  
Pepper  
2 TBSP freshly chopped herbs, e.g. dill or parsley

#### For the cheese dip:

1 small onion  
50 g soft MinusL Butter  
200 g MinusL Emmentaler  
100 g MinusL Cream cheese  
1/2 TSP Paprika powder  
1 pinch of cumin, ground  
Salt  
Pepper

## PREPARATION

1. Wash the potatoes thoroughly, brush if necessary, cook for about 25 minutes in salted water until done.
2. To make Tzatziki, peel the cucumber, halve lengthwise, scrape out the seeds and coarsely grate the cucumber halves. Mix with a little salt and soak in water for about 15 minutes. Then gently squeeze out water and add to the quark in a bowl. Peel the garlic, grate finely and add. Season with salt and pepper and stir in the herbs.
3. For the avocado dip, halve the avocados, remove the stone, peel off the skin and use a fork to finely mash the flesh with the lemon juice. Stir in the sour cream. Season to taste with salt and pepper and mix the mint.
4. For the cheese dip, peel the onion and chop very finely. Stir the butter until foamy, then stir in the Emmentaler, cream cheese, onion, paprika powder and cumin with a fork until creamy. Season to taste with salt and pepper.
5. Drain the potatoes and fry in oil in a large, hot frying pan until golden brown. Sprinkle with the chopped dill and sea salt. Serve the fried potatoes in the pan rustic-style, together with the dips in bowls.