

# Potato, courgette and Jurassic l'Original fritters with fried pike perch

## Informations

People : 4



## Ingredients

- 300 g Jurassic l'Original
- 4 courgettes
- 2 potatoes
- 2 eggs
- 600 g pike perch fillets
- 100 g mushrooms
- Salt
- Pepper
- Nutmeg

## Preparation steps

1. Grate the Jurassic l'Original and the courgette.
2. Peel and grate the potatoes.
3. Mix with eggs, salt, pepper and nutmeg and fry the mixture in hot fat.
4. Shape the fritter into a round shape before cooking. Use a cutter if necessary.
5. Slice the pike perch fillets into long strips and fry in olive oil until just slightly translucent in the centre.
6. Add the mushrooms to the pan, sweat briefly and serve immediately.