

Fried carp with potato salad - recipe

Preparation time: 30 min

Cooking time: 90 min

Number of portions: 4

Carp and potato salad are just as big a part of a Czech Christmas as presents and carols. While the fish gives off a wonderful aroma in the oven, the cook can put the finishing touches to the potato salad made using the family's very own recipe. Why not sometimes flip over the calendar a few months and celebrate Christmas early?

Ingredients:

4 pieces of carp weighing around 150 g each	fat for frying
fine flour	lemon
2 eggs	breadcrumbs
2 tablespoons milk	salt



Ingredients for the potato salad:

1 kg potatoes	150 g gherkins
1/4 kg carrot	4 – 6 spoons of mayonnaise
1/4 kg celery	pepper
vinegar	salt
tin of peas of 200 g of frozen peas	

Instructions:

Sprinkle the carp with salt, dust in flour, then coat with whisked egg and milk mixture and breadcrumbs. Fry in fat on both sides until golden brown. Each helping should be served with a piece of lemon, potatoes or potato salad.

Potato salad

Boil the unpeeled potatoes in salted water for around 15–20 minutes (according to the size of the potatoes) until soft. Leave to cool for a while, then peel and cut into cubes measuring roughly 1×1 cm. Peel the carrot and celery then boil in water with a pinch of salt and a dash of vinegar for around 10–15 minutes until soft, but not too soft. Leave to cool for a while then cut into very small pieces. Dice up the gherkins in a similar way – keep the brine they come in to finish off the salad. Defrost the peas (if using tinned, pour off the brine). Carefully mix together all the above ingredients, gradually adding mayonnaise and little of the brine from the gherkins. Season to taste.

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