

Spezialitads dal Grischun



MALUNS DA LAI

A simple supper dish from the heart of the Grisons

Ingredients

(for 4 people)

700 g boiled potatoes (boil 2 days before using)
200 g flour
1 teaspoon salt
250 g butter
2 Salsiz sausages, another speciality uncooked sausage or 250g bacon from the Grischuna range

Tip for removing skin from sausage: If you have difficulty removing the skin from the sausage, blanch for a short while in lukewarm water and the skin will come away easily.

Method

(Preparation time: 30 minutes, recipe takes 45 minutes)

- Remove the skin from the sausage, finely dice the bacon or uncooked sausage and put to one side. Finely rub the peeled potatoes into the flour and add salt to the mixture. Heat 50 g butter in the frying pan and add to the mixture, and fry for half an hour, stirring continuously. Add pieces of butter from time

to time (set aside approx. 30 g).

- When small, crispy crumbs begin to form, mix the crumbs in with the diced uncooked sausage or bacon and reheat the mixture. Cut the remaining butter into tiny pieces and sprinkle on top before serving.
- This makes an excellent children's meal when served with a compote of apples or any other kind of fruit. For adults, it can be served with milky coffee. This dish can also be prepared without uncooked sausage. In the past, even before the Grisons were discovered by gourmets, this meal was enjoyed by farming families as a simple supper dish.