

Trinxat Andorrà (crispy cabbage–potato cake)

Serves 3–4 · ~35–40 minutes (mostly hands-off)



Photo: courtesy of Lambros

Ingredients (Sweden-friendly)

- 700 g floury potatoes (mjölig sort)
- 400 g savoy cabbage (vitkål works too), finely shredded
- 120 g bacon/steakfläsk or smoked pork belly (veg: 250 g mushrooms, sliced)
- 2–3 tbsp butter + 2 tbsp rapeseed oil
- 2 garlic cloves, minced
- $\frac{3}{4}$ –1 tsp salt, black pepper
- Optional: pinch smoked paprika; chopped parsley/chives
- To serve: fried egg, green beans, or a spoon of aioli

Steps

- 1 **Boil & steam-dry.** Peel/chunk potatoes. Boil in salted water 12–15 min. After 5 min add shredded cabbage. Drain very well and let steam-dry 2–3 min. Rough-mash together; season.
- 2 **Crisp the bacon (or mushrooms).** In a 26–28 cm pan cook bacon in a little oil until browned; remove, leaving ~2 tbsp fat. Veg: sauté mushrooms in oil/butter until well browned; set aside.

- 3 **Flavor base.** Lower heat; add garlic 30 sec, then half the butter. Fold half the bacon/mushrooms into the mash.
- 4 **Form the cake.** Add remaining butter + a splash of oil. Pack mash into the pan, pressing to a 2–3 cm thick cake. Cook medium■low 8–10 min until the bottom is deep golden.
- 5 **Flip & finish.** Invert onto a plate, slide back and brown the other side 6–8 min. (Or make 4 small patties, ~3–4 min/side.)
- 6 **Serve.** Top with remaining bacon/mushrooms and herbs; add a fried egg, beans or tomato salad. A little aioli is classic.

Notes & swaps

Dry mash = crisp cake: steam■dry after draining; squeeze watery cabbage. Savoy gives best texture; kale works—boil 5 min longer. Make■ahead: boil/mash earlier; crisp just before serving. A pinch of smoked paprika in the mash is lovely.