

# Baltic herring salad with apples

## Ingredients:

- \* approx. 20 fried herring
- \* 8 boiled potatoes
- \* 3 sour apples
- \* 1 tbsp sauce
- \* 2–3 boiled eggs
- \* chopped dill

## How to make it:

- \* Peel and cut diced boiled potatoes.
- \* Clean stained and thick-skinned apples, remove seed chambers, peel and finely chop.
- \* Apples with a lighter skin don't need to be peeled.
- \* If it is not fried herring fillets, clean the fish from the bones and cut them, but not into very small pieces.
- \* Place everything alternately in a bowl, then pour the sauce you like.
- \* Garnish with egg slices and chopped dill.















