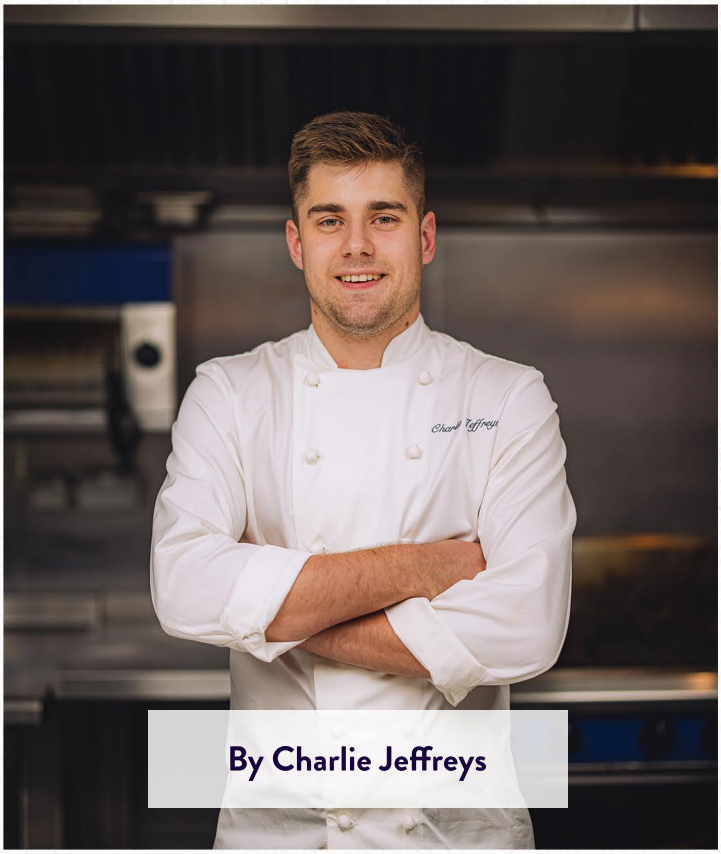
Potato Rosti

Prep Time: 15 minutes Cook Time: 20 minutes Serves: 4 - 6



Ingredients

For the Rosti

- X2 large King Edward potatoes
- 1/2 white onion
- 100g butter
- 2tsp oil
- Salt/pepper
- 1 whole egg

Method

Pre heat oven to 200c

Start by peeling the potatoes then grating them into a tea towel/ cloth and squeeze out all the liquid, season with some salt and squeeze again to draw all the liquid out.

Then put this into a bowl, do the same thing with the 1/2 onion and add this to the potato.

Add the egg and season again with the pepper and salt if needed.

Heat a medium pan on the stove and add the oil, add all the potato mix and press down so it covers all of the pan, cook on a medium heat.

Add half of the butter around the outside of the rosti leave this for 5 minutes until golden.

Flip the rosti using a plate to help you and follow the same process, cook until golden using the rest of the butter.

Put into the oven to finish off the cooking and you should have a crunchy exterior.

Serve with any meat/fish dishes or by itself as a side dish or even as its own dish!

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