



POTATO ROSTI



Ingredients

- 2 large potatoes
- 1-2 tbsp olive oil (or ghee)
- Salt and pepper (or other seasonings), to taste
- 3-4 tbsp oil (for frying)

Instructions

1. Prick the potatoes with a fork, drizzle with oil, and season with salt. Bake at 400°F (200°C) for 45 minutes, until soft.
2. Once the potatoes are cooled, grate them using the coarse side of a box grater.
3. Season the potatoes with salt and pepper (or other seasonings).
4. Take small handfuls of the mixture and shape them into flat, even patties.
5. Heat 3-4 tablespoons of oil in a hot frying pan over medium heat. Fry the patties for 2-3 minutes on each side, until golden brown and crispy.
6. Drain on paper towels and serve hot.

Notes & Tips

- Feel free to experiment by adding fresh herbs, grated cheese, or finely chopped onions for extra flavour.
- For a lighter version, you can bake the rosti in the oven. Place the shaped patties on a baking sheet, drizzle with a little olive oil, and bake at 400°F for about 25-30 minutes, flipping halfway through.

