

SLIGHTLY SOFT, SORT OF SPROUTY POTATO ROSTI

This is a great way to cook potatoes that have gone a bit soft, spongy, or started to sprout.

Cut off any sprouts that have started to grow out of the potatoes, but no need to peel.

This dish makes a great side for absolutely anything, and can be served as a breakfast dish with fried eggs on top, or as a side to a stew or casserole. Even mixing in some cumin or curry powder and serve with curry.

Scale this recipe up or down depending on how many people are eating, or how many spuds need using up.

SERVES 4

INGREDIENTS

- Potatoes - absolutely any. About 500g for 4 rosti.
- Olive oil - about a tablespoon
- Salt and pepper (add a good amount of salt)

OPTIONAL FLAVOUR BOOSTERS

- Add 2 teaspoons of curry powder to make Indian spiced rosti
- Add 1 teaspoon of dried oregano and one teaspoon of dried thyme to make herby rosti
- Add grated parmesan or any other hard cheese and any dried herbs to make rosti that can act as an alternative to dumplings to serve with a stew.



METHOD

- Grate the potatoes.
- Take the grated potato a handful at a time and squeeze out the moisture, you can also wrap in a clean tea towel and squeeze to release moisture.
- Add oil, plenty of salt, pepper and any herbs or other ingredients you like, and mix well.
- Take one small handful of the mixture at a time and place into small frying pan. Don't squash down. The rosti will cook more quickly if there's space for moisture to escape, and steam the potato on the way out. The rosti will sink and flatten as it cooks, so don't worry if at first it looks like quite a high pile of grated potato, that's what we're aiming for.
- Pan cook for around 6-8 minutes on each side on a medium heat, until dark golden brown and crispy on the outside.

