

DM Potato Rosti



Course: Prep Item
Categories: potato
Source: Boxy House

Serving size: 8 portions
Preparation time:
Cooking time:

Ingredients

4 large Potatoes, peeled
2-3 tbsp clarified butter
4 tbsp sunflower oil
salt and pepper for seasoning

Directions

1. Grate the potatoes coarsely into the a clean tea towel. Fold the towel around the potato to form a ball and squeeze to remove as much moisture as possible. Season the potato with black pepper, then divide into 8 equal portions.
2. Heat a large frying pan over a medium heat and add two tablespoons of the clarified butter and the sunflower oil. Place a metal chef's ring inside the frying pan carefully fill with the one portion of the mix. Remove the ring and repeat with the remaining potato until you have 8 portions. Be careful handling the metal ring as it will heat up. If your pan is small, do this in 2 batches
3. Cook the rösti for 3-4 minutes on both sides. Remove from the pan and drain any excess grease on greaseproof paper. To serve, warm in an oven until hot.

Notes