

Personalized Röstis by Janette Mitchell

Prep time 2 hours | Serves 4



Ingredients:

4 tbsp olive oil, divided

3 russet potatoes, peeled and cut in equal halves

1 tsp salt

Toppings:

Get creative with this! Grated cheddar cheese, sour cream, chives for a loaded potato, or some smoked salmon, capers, cream cheese, red onion.

Method:

1. Fill a large saucepan with cold water and place cut potatoes into the pot. Season generously with salt. Bring water to a boil, then reduce to a medium simmer and cook until potatoes are tender but insides still a bit firm, roughly 10-15 mins.

2. Drain potatoes. Cover and chill for a good hour.

3. Once chilled, shred potatoes using the largest holes on a cheese grater and then toss in salt.

4. Heat 1 tbsp of oil in cast iron pan over medium-high heat. Just before smoking point, add a quarter of the shredded potatoes to each pan, and spread out to flatten the potatoes to about ½" thickness, and ensuring the potatoes have good contact with the pan.

5. Use a spatula to check to make sure it doesn't stick. Remove from heat. Cook until there is crisp bottom on the potatoes, roughly 5-7 mins.

6. invert a plate (larger than the pan), over the pan and then carefully turn the pan over so the rösti plops onto the plate. Put the pan back

on the burner, and then slide the rösti (the uncooked part should be on the bottom) back into the pan, and cook until the rösti is crisp. You can add a bit more oil if needed. Do this for each rösti.

7. Serve in the pans, and have toppings ready for family or friends to personalize themselves!

Cooks Notes:

For individual servings, use mini cast iron pans for best results. If you don't have mini pans, use a large fry pan and prepare two large rostis, and cut in half for servings.