

Potato Rosti

Equipment: Medium sized saucepan Grater Medium sized bowl Chopping board Knife Wooden spoon Egg flip 2 large frypans	Ingredients: 2kg of baking potatoes, unpeeled 2 white onions, finely diced Olive oil Salt and pepper
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What to do:

1. Leave the potatoes whole and cook in boiling salted water for 10 minutes until softened but not completely cooked. Drain and leave to cool
2. Peel the skins from the potatoes and coarsely grate the flesh into a bowl. Stir in the onion and salt and pepper.
3. Heat the oil in a medium sized, heavy based non-stick frying pan. Place spoonfuls of the mixture into the pan. Cook gently for about 10 minutes or until they are turning golden on the edges. Gently flip and cook on the other side. To speed things up you might like to use 2 frypans.
4. Remove potato rostis from frypan and serve immediately. You may keep them warm for a short period of time by wrapping in a tea towel on a serving platter.