

Rösti

Serves 4

Ingredients:

1 kg/2 ¼ lbs. firm waxy potatoes

Salt and pepper

50g/2oz/4 tbsp butter

2 tsp oil



Instructions:

The quintessential Swiss-German dish, a bit like hash browns but crustier: boiled potatoes are skinned, grated and pan-fried till golden. Firm, waxy potatoes are essential, as is a heavy-based, preferably non-stick frying pan.

Boil the potatoes until just tender. Drain and leave overnight.

Next day, peel and grate them coarsely and season with salt and pepper. Heat half of the butter and oil in a heavy frying pan and press the potatoes in to make the cake.

Cook over moderate heat for about 20 minutes or until the bottom is golden and crusty.

Invert the Rösti on to a plate. Heat the rest of the butter and oil in the pan, slide the Rösti back into the pan and cook the second side – about 10 minutes more.