



Crispy Potato Rosti



Ingredients

- 500 g potatoes
- 2 tbsp chopped parsley
- 2 tbsp chopped sage
- 2 tbsp chopped mixed herbs (whatever is available in the garden).
- 50g butter, melted
- Salt & pepper to season
- Canola Oil for shallow frying

Preparation

1. Peel the potatoes & place in a bowl of water to stop them from going brown.
2. Grate the potatoes, then squeeze handfuls of grated potato over a bowl to remove as much liquid as you can. Place the squeezed potato in a clean bowl.
3. Add herbs and melted butter and mix until combined. Season with salt & pepper.
4. Heat about 5mm of oil in a large frying pan. Drop 5 x $\frac{1}{4}$ cups of mixture into the pan and flatten slightly, to about 8cm. Cook over medium heat for about 3 mins each side, or until golden brown & crisp. Repeat with remaining mixture. Drain on a paper towel.
5. Serve with sour cream & chives or sweet chilli sauce.