



ROESTI:

PROCEDURE

INGREDIENTS

Potatoes best used for this recipe:

Granola, Charlotte or Agria

- 1 kg of raw potatoes, grated
- 3/4 teaspoon of salt, a bit of pepper and nutmeg

Heat oil or coconut oil in a frying pan,

Add potatoes and stir them occasionally

When almost cooked through, press the potatoes down to form a pancake-like share.

Add a little more oil along the rim of the potatoes cake to keep it from sticking to the pan.

Turn the heat down and let it brown for about 10 to 15 minutes.

Slide it on a plate and flip it back into the frying pan so the other side can brown.

Cut it like a pizza and enjoy!

