

# ROSTI



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**Preparation :** 15 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** -

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**Ingredients :** 6 personnes

- 2 garlic cloves - 8 g parsley sprigs\* - 10 potatoes (1kg) (Maris Piper), peeled - 100 g butter - 50 ml olive oil - salt, pepper

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1. Fit the food processing bowl with the mini bowl. Place the parsley in the mini bowl with the garlic (halved); chop for 20 seconds using the FOOD PROCESSOR programme.
2. Fit the midi bowl with the 2mm grating disc. Position the potatoes horizontally in the large feed tube to grate. Place the grated potatoes in a bowl with the chopped garlic and parsley, season with salt and pepper and mix thoroughly.
3. Heat a little oil and butter in a frying pan. Place large spoonfuls of the rosti mixture in the pan and press down lightly to form small, flat galettes. Cook the rosti for about 10 minutes on each side, turning when golden.

**Chef's tip :**

Use a pastry circle to give the rosti a defined shape. If you would like thicker galettes, use the 4mm grating disc.

