Sides / Switzerland

# Rösti



A potato cake of coarsely grated potato fried crisp on both sides. The potatoes are boiled the day before.

**Time** 45 min **Servings** 4

## What you'll need.

- ☐ 1 kg Waxy potatoes — boiled the day before
- ☐ 100 g Smoked bacon — optional
- ☐ 100 g Grated Gruyère — optional
- ☐ 60 g Clarified butter
- ☐ 1 piece Onion — optional
- ☐ Salt and pepper — to taste

## Let's make it.

01 Boil the potatoes in their skins for twenty minutes, to the point where a knife meets resistance. Cool them completely and leave them overnight in the fridge.

02 Peel them and grate them coarsely straight into a bowl. Do not rinse and do not squeeze.

03 Season, and if you are using them, fold in the fried bacon and onion and the cheese.

04 Heat half the butter in a pan, spread the mixture in an even layer and press it once with the spatula.

05 Fry over medium heat for twelve minutes without touching it. Shake the pan now and then: the rösti should slide as one piece.

06 Cover with a plate, invert it, add the rest of the butter and fry the second side for ten minutes.

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