



JERNEJ KITCHEN

RÖSTI (POTATO AND ZUCCHINI FRITTERS)

Delicious, four ingredients only fritters. Super easy to make and affordable.

SERVES 4 PEOPLE
PREPARATION: 30 MINUTES

RÖSTI (POTATO AND ZUCCHINI FRITTERS)

400 g potatoes

200 g zucchinis (courgettes)

50 ml vegetable oil (or clarified butter)

sea salt

TOOLS AND EQUIPEMENT

grater

kitchen towel

non - stick frying pan

potato peeler

PREPARATION

Peel the potatoes and grate them into a bowl. Also grate your zucchini. Transfer the vegetable mixture onto a kitchen towel, fold it to form a ball and squeeze to remove as much moisture as possible.

FRY

Heat a non-stick frying pan over medium heat, add the vegetable oil (or clarified butter). Fill the pan with the potato and zucchini mixture and gently push down. Fry the rösti for 10 minutes on each side or until golden brown, but still tender inside.

SERVE

Remove from the pan, season with sea salt and drain on kitchen paper. Serve with a generous dollop of sour cream or serve with a bowl of fresh, seasonal salad. Or you can serve it with poached egg, fried egg and bleached swiss chard / spinach. Enjoy.