



Chef Trish's
Favourite Potato Dish:
Potato Rösti

Ingredients

2lbs Russet Potato
½ tsp Kosher Salt
1 Tbsp Clarified Butter

When Cooking

4 Tbsp Clarified Butter



1. Peel and grate the potatoes using a box grater, trying to get nice long strands if you can.
2. Grab handfuls of potato and squeeze out excess liquid, then place into a mixing bowl. This helps make the potatoes stick together and get crispy.
3. Add the butter and salt, and mix together.
4. Melt the clarified butter into a non-stick pan over medium heat.
5. Place the potato in the pan, spreading it out to cover the bottom. Use a rubber spatula to tidy the edges and lightly pat down to even surface.
6. Cook for 8-10 minutes checking that the bottom is golden and not getting too dark. Shake the pan to avoid sticking.
7. Use a rubber spatula and slide it underneath all the way to the middle and run it around, to make sure that it is not sticking.
8. Flip the rösti over in the pan and finish cooking.
9. Slide onto a cutting board and cut into 4 – 6 wedges and serve.