



## Garden Potato Rosti

### Ingredients

1 KG Washed potatoes

2 small zucchini

1 tsp salt

1 tsp pepper

250g melted butter

(Optional; chopped garlic, cayenne pepper or herbs)

### Method

1. Grate the washed (scrubbed) potatoes
2. Grate the zucchini and mix with potato in a bowl
3. Set up a small bowl and sieve with a clean new blue chux cloth (rinsed) x2
4. Put about a cup of grated veg into the chux cloth which is sitting across the sieve on the bowl
5. Pick up the Chux cloth, gathering all the material together and twist it to make a ball and keep twisting and squeezing until no more liquid comes out.
6. You can also squeeze the veg in your hands but the above technique is brilliant
7. Put all the dried potato in a big bowl and mix with 3 Tbls of melted butter and add the seasoning (salt and pepper)
8. Add now any additional flavours, herbs, or spices if using
9. Set up 2 frypans and warm up 100ml of butter in each, reserve the leftover butter
10. When the butter starts foaming add a splash of olive oil (carefully, not making a splash)
11. Cook the potato in batches, making 30 small rostis
12. Turn over when golden on the one side and cook until crispy. The potato needs to steam on the inside so make them quite even and flat.
13. Put some paper towel on a platter and let the rostis rest a little before serving