



Rösti. (Fried Potatoes)

A delicious traditional dish from Switzerland made in many forms. It's warm, hearty and simply delicious!

Prep Time 15 minutes

Cook Time 25 minutes

Total Time 40 minutes

Servings 4 people

Ingredients

- 8-10 medium potatoes figure 2-3 per person
- 2-3 TBS olive oil extra virgin
- 2-3 cloves garlic crushed
- 1 small onion diced
- salt and pepper

Equipment

- pressure cooker
- cast-iron skillet

Instructions

1. First step is to cook your potato's in a pressure cooker for about 8 minutes-not too soft they fall apart, but soft enough to shred. (You can also boil them in a regular pot until done, but not too soft.) After they are cooked, drain the water and let them stand in cold water for about 5 minutes. This allows you to shred them without burning your fingers. Shred the potatoes when cool.
2. In the cast iron skillet sauté the onions and garlic along with the oil.
3. Begin your layer process by taking half the shredded potato's and mixing them with the sauteed onion and garlic. Add salt, stir around then flatten with a spatula meeting the shredded potato's end to end of the pan.
4. Add your next bit of olive oil, then the rest of the potato's. Add another bit of fresh crushed garlic if desired and a bit more salt and pepper.
5. Put into the hot oven (350 degrees) and let bake for about 20 minutes with heat on top/bottom and it begins to brown.
6. The final 5 minutes, switch the heat to convection and let it finish up to a golden, crispy finish.

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