

Potato & Onion Rösti

Serves 1-2

Hands-on Time 5 minutes

Cooking Time 10 minutes

Ingredients

- 1 large potato
- ½ onion
- Pinch of fine salt
- Freshly ground black pepper
- 50g black pudding (optional)
- 1 tbsp olive oil

Equipment

- Coarse grater
- Kitchen paper
- Bowl
- Small frying pan with lid
- Wide palette knife

Method

1. Prepare the Potato and Onion

- Grate the potato and onion onto a double layer of kitchen paper.
- Gather the paper and squeeze out most of the moisture over a sink.

2. Combine the Ingredients

- Transfer the grated potato and onion to a bowl. Add a pinch of salt and a grind of black pepper.
- If using black pudding, crumble it into the bowl and mix everything together with your hands.

3. Cook the Rösti

- Heat a small frying pan over medium-low heat. Add the olive oil.
- Press the potato mixture into the pan, flattening it with a palette knife. Cover with the lid and cook for 5 minutes.
- Remove the lid and flip the rösti. Use the palette knife carefully, or confidently flip it like a pancake.
- Cover and cook for another 5 minutes until golden and crisp around the edges.

Enjoy!