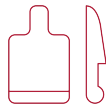




Potato Rosti



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 50 MINUTES



SERVES: 6

Ingredients

800 g potatoes
1 tsp salt
Pepper, freshly ground
60 g butter

Method

Peel, wash and roughly grate the potatoes. Then season with salt and pepper.

Heat the frying pan with the frying sensor, level 1. After the signal, add half of the butter to the frying pan.

Once the butter has completely melted, add the grated potatoes to the frying pan and press flat using a fork. Then add the remaining butter to the potato mixture.

Turn after 25 minutes and fry for an additional 25 minutes.

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For other popular potato recipes and more tips visit:

- [How to make baked potato chips](#)
- [How to make crispy potatoes](#)
- [How to make Dauphinoise potato](#)

Notes