



# TASTEBUDS

## **Potato feta rosti**

### **INGREDIENTS**

- 500g red-skinned potato, scrubbed but not peeled
- 2 spring onions
- Big bunch assorted herbs - I used basil, parsley and dill
- 2 tbsp flour
- 1 tsp chilli flakes
- Salt and pepper
- 150g feta
- Big knob of butter, for frying

### **METHOD**

Grate the potato with the coarse side of a box grater. Place in a sieve, and run water through it until the water runs clear. Squeeze as much liquid out of the potato as you can, then tip into a large mixing bowl. Finely chop the spring onions (green and white parts) and the herbs, and add to the bowl. Add the flour and chilli flakes, and season with salt and pepper. Mix with your hand to combine, and finally break the feta into chunks and mix this through gently.

Place a frying pan over a medium heat for 2-3 minutes, and add the butter. It should sizzle and foam when you drop it in. Add 2 large spoonfuls of the rosti mixture to the pan, and shape into little patties. Flatten down and compress slightly with the back of a spatula, and tidy up the edges. Allow to cook for about 5 minutes, until the potato has started to turn opaque, and you can see golden crispy bits forming around the edges. Use a spatula to carefully flip them over, and cook for another 5 minutes on the other side, until crispy.

Repeat with the remaining mixture.

You can also cook this as one large rosti, and slice it up like a pizza to serve, but it's a bit more tricky to flip without breaking it.

Serve with eggs/bacon/avo/tomatoes/smoked fish/leftover turkey and ham/whatever takes your fancy.