

Switzerland



Rösti

Serves 5

Preparation 30 minutes

Ingredients:

900 g (2 pounds) raw potatoes, roughly grated
80 g (3 ounces) onions, chopped
50 g (2 ounces) "lardons" - smoked lean bacon strips
50 g (2 ounces) lard (or butter)
salt, pepper, nutmeg
chives and parsley, chopped

Directions:

Sweat the lardons and onions in the lard.
Add the grated potatoes and some of the herbs.
Stir well and season.
Spread the mixture over the bottom of the pan (like a pancake)
and cook each side until brown.
Sprinkle with the remaining chives and parsley.
- Served on it's own or with sliced veal or bratwurst.