

Potato röstis

Go Task:

Collect your equipment

Equipment

- Frying pan
- Peeler
- Chopping board
- Jug
- Fork
- Mixing spoon
- Grater
- Fish slice

Ingredients

- 1 $\frac{1}{2}$ potatoes
- 1 egg (between 2)
- $\frac{1}{2}$ teaspoon of plain flour
- Salt and pepper
- $\frac{1}{2}$ onion

Golden Questions:

What processes do you use for Potato röstis?

How do you know when they are cooked?

What dish could this accompany?



1. Peel and grate the potato
2. Place onto a paper towel to absorb any water, then into the mixing bowl.
3. Grate the onion onto a paper towel, then mix with the potato.
4. Add the flour, salt and pepper and stir well.
5. Beat the egg and add half, stir again.
6. Heat the oil in a frying pan
7. Spoon the mixture in to 2 röstis, flattening them down with the back of a spoon into disc shapes.
8. Cook for 5 mins on each side until golden brown and crisp, then drain on kitchen paper.