

POTATO CHEDDAR RÖSTI WITH GRILLED SAUSAGE AND HERBS



Serving: 4

Cooking Time: 8 minutes

Prep Time: 15 minutes

INGREDIENTS

- 1kg potatoes, skin on grated

- 1 onion, grated
- 45ml (3 tbsp) cake flour
- 1 large egg, lightly beaten
- Salt and pepper, to taste
- 30ml (2 tbsp) olive oil
- 300g mutton sausage
- 125ml (½ cup) sour cream
- Chili flakes, to serve
- Fresh rocket, to serve

INSTRUCTIONS

Tip: The rösti can be topped with fried egg, bacon and avocado for a delicious breakfast option

1. Place the potato and onion in a colander and press out any excess moisture.
2. Place the mixture in a large mixing bowl and add the flour, egg, salt, pepper and 15ml (1 tbsp) of the oil and mix well to combine
3. Heat the remaining oil in a frying pan and over medium heat add the potato mixture pressing into an even layer. Cook until golden brown, for (+/- 10 minutes)
4. Grill the sausage to your liking and thinly slice. Top the rösti with the sour cream, sausage slices, flakes, rocket and serve