

BREAKFAST ROSTI



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However I find them too heavy for breakfast. We will have as a brunch or evening meal with salad.

The Rösti itself is seriously yummy so I make extra and keep in fridge. My daughter loves them hot or cold just as they are. I hope you enjoy them too.

2 medium potatoes peeled and grated (i peel and slightly parboil, cool and then grate)

1 small onion peeled and grated (i like onion so I double)

125 g gluten free flour

5 ml baking powder

Salt and ground black pepper (i add Italian herbs)

2 eggs beaten

250 g chopped bacon fried and drained on paper towel OR you can substitute the bacon with mushrooms

100g cheddar cheese grated

60 ml chopped fresh parsley

Oil for drying

Poached eggs for serving

Combine grated potato and onion in a bowl.

Sprinkle over the flour, baking powder and seasoning to taste and mix through.

Add the eggs and mix well.

Fold through the bacon, cheese and parsley.

Heat a little oil in a frying pan. Drop spoonfuls of the

mixture into the pan.

Flatten with the back of a spoon (so they are not too thick).

Fry over medium heat until golden brown, then turn and cook until golden brown on the other side.

Drain on paper towel.

Serve topped with a poached egg.

Recipe and photo: Diana Faith Du Plessis-Swart