

POTATO & APPLE ROSTI WITH HAM & EGGS



MINUTES TO PREPARE
10



MINUTES TO COOK
35



SERVES
4

INGREDIENTS

4 maris piper potatoes, peeled and cut in half
1 apple, peeled
2 tablespoons plain flour (normal or gluten-free)
30g Parmesan cheese
1 tablespoon rapeseed oil
150g sliced ham
4 eggs
4 cherry tomatoes, sliced in half
Optional small bunch of chives to garnish, finely chopped

 "I'm not sure if I have an inherent love of rosti because I spent too many winters living in the Alps or because the smell of slightly crispy potato, ham, cheese and egg is so addictive? Either way, a rosti is a firm family favourite in our house and I hope I can pass it on to yours too."

Adding in apple add to the healthfulness of the dish, but feel free to omit if you wish. Alternatively, try parboiling chunks of peeled butternut with the potatoes and grating them in instead. Very dreamy and creamy!"

LET'S GET COOKING

- 1 Parboil the potatoes by placing them in a pan of cold water and bringing them to the boil. Boil for 3 minutes and drain. Leave them to the side to cool slightly.
- 2 On a large grate, grate the apple in to a mixing bowl. When the potatoes are cool enough to handle, grate them into the mixing bowl with the apple. Grate in the Parmesan. Add the flour and season with salt and pepper. Stir well.
- 3 In a large frying pan (ovenproof if possible), heat up the rapeseed oil. Add the potato and apple mix, and using the back of a spatula or wooden spoon push the mix into all sides of the frying pan. Cook for 15 minutes over a medium heat.
- 4 Next you need to flip the rosti. Get a plate larger than the circumference of the frying pan and place it on top. While holding the plate down on top of the frying pan, hold the handle of the frying pan and flip so that the rosti lands on the plate. Slide the rosti from the plate back to the frying pan and cook for 15 minutes a further 15 minutes. Don't worry if it all falls apart when you do this. Using the back of your spatula or wooden spoon again simply push it back into the edges.
- 5 Preheat your grill to a medium heat. Lay the ham over the potatoes and break 4 eggs on top. Dot the cherry tomatoes around the rosti and season with salt and pepper. Place under the grill for 4 minutes or until the eggs are cooked.
- 6 Sprinkle with chives and serve.