

## TIROLER GROESTL



MINUTES TO PREPARE

5



MINUTES TO COOK

15



SERVES

4

### INGREDIENTS

**1 tablespoon rapeseed oil**  
**12 cooked new potatoes**, cooled and sliced  
**4 slices of leftover beef, lamb or pork**, thinly sliced  
**4 rashers of bacon**, thinly sliced  
**1 teaspoon fresh or dried rosemary**, chopped  
**1 teaspoon Worcestershire sauce**  
**4 eggs**  
**Pinch of Maldon sea salt**  
**Good grind of black pepper**

### LET'S GET COOKING

- 1 Heat the oil over a high heat in a large frying pan. Place in the potato slices and fry for 10 minutes until they start browning. You'll need to turn them every few minutes but not too much otherwise they won't take on any colour which gives the flavour.
- 2 Add the beef, lamb or bacon and cook for a further 5 minutes. Add the rosemary, Worcestershire sauce, salt and pepper and stir for a further 2 minutes.
- 3 Turn out on to a large plate to keep warm. Return the frying pan to the heat. Break the eggs into the pan and fry until the white has turned white. Depending on the size of your pan you can fry between 3-4 eggs at a time. Carefully remove them with a spatula and serve the eggs on top of the Tiroler Groestl.
- 4 Enjoy with some steamed broccoli or a lovely green salad.

*"For me Tiroler Groestl, an Austrian classic from the Tirol region where we used to live, is an ideal way to use up leftover new potatoes and beef (or lamb). The Austrians cook it from scratch but what better way to cook once and eat twice. Leftover potatoes and beef will last in the fridge for up to 5 days so all you'll need is some eggs, herbs and fresh vegetables and you'll have a delicious meal in minutes.*

*If you don't have leftovers, you can of course cook the potatoes and meat from scratch. For ease, I'd use additional bacon rather than cooking beef or lamb specifically for the groestl. Simply boil the potatoes first and cool them before slicing."*