

# POTATO & CARROT ROSTI

## **Ingredients (serves 4)**

- 600g new potatoes, peeled, grated
- 200g Dutch carrots, trimmed, scrubbed, grated
- 1/3 cup flat-leaf parsley leaves, finely chopped
- 1/4 cup olive oil

## **Method**

1. Combine potato, carrot and parsley in a bowl. Spoon mixture into a colander and place a bowl under to allow liquid to drain off. Set aside for 5 minutes. Squeeze out excess liquid and discard. Return mixture to the bowl. Season with salt and pepper & stir to combine.
2. Heat oil in a non-stick pan over medium heat. Place an egg ring or 8.5cm biscuit cutter in pan. Press 1/4 cup potato mixture into ring to form 1 rosti. Use tongs to remove ring. Repeat to make 3 more rosti in pan. Cook for 3 to 4 minutes each side or until golden and cooked through. Repeat with remaining potato mixture.
3. Place rosti on a plate. Season with pepper and serve with a relish or chutney if desired.....