

Smoked bacon and Maori potato rosti

Serves 4

Ingredients

1 kg Maori potato, peeled
150gm Smoked bacon finely diced
Salt and pepper to taste
100 gm butter
Olive oil

Method

Peel and coarsely grate the potatoes into a large bowl. Squeeze excess moisture from the mixture. Stir in the bacon and adjust seasoning with the salt and pepper.

To a flat bottomed frying pan heat a little butter with a dash of olive oil. Spoon in 1 portion of the rosti mixture and cook until golden brown. Be careful not to over cook and burn the edges. Turn over with a spatula and cook evenly on the other side.

Rosti can be placed on an oven tray once cooked to keep warm.

Serve with a poached egg with a little hollandaise or with a crisp green salad and a good fresh tomato sauce.