

# POTATOE ROSTIES



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**Preparation :** 20 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

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**Ingredients :** 6

- 1 kg potatoes - 40 g of butter - 6 parsley sprigs - 3 garlic cloves - 3 tbsp of oil - salt, pepper

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1. Peel, rinse and dry the potatoes.
2. Peel the garlic, cut in half lengthways and remove the central shoot. Wash and dry the parsley. Put the garlic and parsley in the mini bowl and pulse 4 times.
3. Grate the potatoes in the midi bowl with the 2-mm grater disc.
4. Transfer the grated potatoes to a mixing bowl with the garlic-and-parsley mixture. Combine thoroughly and season. You can either cook one large patty or divide the mixture into small balls and flatten them to make individual patties.
5. Heat the oil and butter in a frying pan. Transfer the rösti(s) to the pan and cook over a moderate heat for 15 minutes.
6. When the underside is golden brown, turn the rösti(s) over.
7. Cook for a further 15 minutes.

**Chef's tip :**

delicious with roast chicken or rib of beef.

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■