



Two Tubers

All things potato and truffle

Crispy Rosti Bites

Ingredients

2 Medium floury potatoes
2 tlb white vinegar
Hot water
1 tlb potato starch
2 tlb ghee or butter

Method

Peel and grate the potatoes. Place in a bowl and cover with the hot water. Add the vinegar and stir to ensure the potatoes are mixed through the water. Place in the refrigerator until using or for at least one hour. The vinegar will stop the potatoes from browning and keep them crisp when cooking.

Place the ghee in a microwave-safe bowl and heat it on 10-second intervals until melted. Drain the potatoes into a sieve lined with cloth (muslin, CHUX or even a tea towel). Draw up the cloth and use it to squeeze all the moisture out of the potatoes. Place the grated potato into a dry bowl and break it up with a knife or your fingers to separate the strands. Add the ghee a spoon at a time, mixing in between to ensure all of the potato is covered. The amount of ghee required will depend on the amount of grated potato. You want enough ghee to cover the potato. You do not want ghee pooling in the bottom of the bowl.

You can fry these either formed or just dolloped into a lightly oiled fry pan. Cooking until browned and turning as required. I prefer to bake by forming these using a small ring mould onto a greased baking sheet and placing them in a preheated oven. They may need to be turned a couple of times to ensure even browning.

Allow to cool and store in an airtight container before finishing for serving.

Serving suggestions

Taramasalata, prawn and garnish (dill, chives, snow pea sprouts, etc.)

Spread rosti with store-bought taramasalata dip, top with a grilled prawn and finish with a sprig of garnish.

Cream Cheese and salami.

Spread the rosti with spreadable cream, cheese, and top with shredded salami (slice salami rounds finely)

Avocado, bacon, and pine nut

Finely chop half an avocado and cover with a squeeze of lemon to prevent browning. Mix with finely chopped cooked bacon and toasted pine nuts. Spoon this onto the rosti rounds.

Notes

You can substitute plain flour for the potato starch, but the potato starch gives a lighter, crispier result.