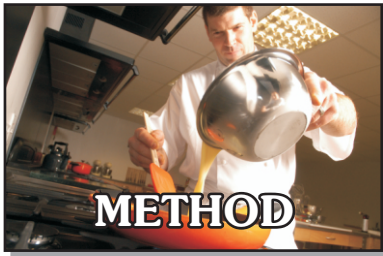


# Potato Rosti

4 Baking potatoes  
2/3tblspn Oil  
Salt and pepper



Vegetable chopping board  
Large pan  
Slotted spoon  
Large bowl  
Pastry cutter  
Potato peeler  
Frying pan



Peel potatoes and leave whole. Place in pan, cover with water and bring to the boil. Simmer until half cooked (still hard in the middle). Remove from water with slotted spoon and leave to cool slightly.

Grate potatoes into a bowl and season. Mix well and divide into 8-10 portions and press into a pastry cutter. Chill until needed.

Heat oil in frying pan, add rosti and cook on both sides until hot and golden brown.