



Rosti Potatoes with Fresh Herbs

Makes 10 portions

Ingredients:

5 – 6 each Idaho Potatoes – peeled (about 3 lbs.)
6 tbsp. Butter – unsalted
1 oz. Olive Oil
To taste Salt
To taste Pepper
2 tbsp. Parsley – fresh, chopped fine
1 tbsp. Thyme – fresh, chopped fine
1 tbsp. Rosemary – fresh, chopped fine
1 tbsp. Chives – fresh, chopped fine

Directions:

Wash and peel the potatoes.

Using a mandolin, or a julienne attachment on a food processor – cut the potatoes into thin julienne

In a large stainless sauté pan, heat the oil and butter – do not brown the butter

Toss the potatoes with the salt, pepper and herbs

Place the potatoes in the hot oil/butter mixture and lightly press to form the “pancake”

Allow to cook over medium high heat until the potato begins to brown and crisp.

Carefully flip the potato to allow the other side to begin to brown

Place the pan in a pre-heated 350 degree oven and allow to finish cooking until the potatoes are tender and crisp on the top.

Remove from the oven and cut into 10 equal portions.

