



---

## rösti

---

↪ *The Swiss classic becomes  
even more of a classic with minipic*

### Ingredients (Serves 4)

- 800 g floury potatoes, e.g. Désirée
- 1 onion, finely chopped
- 2 carrots, peeled, cut into strips
- 6 minipics, sliced
- ½–¾ tsp. salt
- 3–4 tbsp. clarified butter
- 1 tbsp. butter

### Preparation

Steam the potatoes unpeeled with the lid on, until they have just softened. Peel while still hot. Place in a plastic bag and refrigerate overnight.

Grate potatoes with a large cheese grater. Mix with vegetables, minipics and salt.

Heat up clarified butter in a large non-stick frying pan. Add potato mixture and fry for 15–20 minutes on a medium heat, turning regularly. Shape the mixture so that it resembles a cake, then fry for another 5–10 minutes, until a golden crust forms.

Melt butter along the edge of the rösti. Turn rösti upside down with the aid of a lid or plate. Serve immediately.