

## Beetroot Rosti (Rosti)

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### Ingredients

200g cooked, peeled beetroot  
(please not the pre cooked vac packs – so over cooked!)

500g peeled potatoes

Rapeseed oil or clarified butter

Salt and pepper



**Prep Time: 20 mins**

**Cooking Time: 20 mins**

### Method

1. First grate the beetroot on a cheese grater, season lightly and set aside in a bowl.
2. Grate the potato and working quite quickly so it doesn't oxidise too much, squeeze out as much moisture as you can, dry on a tea towel then place in a bowl and season.
3. Heat a pan approx 26 cm diameter and add about a tablespoon of oil. Place some grated potato in the pan pressing down at the edges to keep neat and even, add more potato pressing down as it softens until you have used about half.
4. Then tip in the grated beetroot making sure it is evenly distributed and pressed down lightly. Add the remaining potato pressing down firmly to keep the beetroot sandwiched.
5. Lower the heat, add a little more oil and allow to cook for about 10 minutes until you can loosen the roesti by gently shaking it.
6. Take a flat metal tray and place it over the pan and turn it over. The roesti should be golden brown; if not return to the pan to cook a little longer. Otherwise slide the roesti back in upside down to cook for another 5 minutes or so.
7. To serve slide onto a board and cut into wedges.