



SWISS RÖSTI

History of Swiss Rösti

The crispy and golden brown Rösti, in its different variations and additions, is a classic of Swiss cuisine. It was originally considered a typical farmer's breakfast in German-speaking Switzerland. Swiss people eat Rösti in many variations at any time of the day as a whole meal or as a side dish.

Ingredients (Serves 10 People)

- 3 kg Potatoes, waxy
- 200 gram Butter
- 10 gram Salt to taste
- 10 gram kg Pepper to taste

(Replace some butter with dug fat if desired)



How to prepare your Rösti

1. Parboil the potatoes with skin in salted water until just tender, but not soft.
2. Drain and allow to cool, and chill for at least a couple of hours. (Best cook a day before).
3. Coarsely grate the potatoes and season (use special Rösti grater).
4. Heat half the fat in a small, heavy-based iron frying pan until sizzling, and then add the grated potato, allow to cook for a couple of minutes and then shape it into a flat cake, pressing on the sides only as light as possible.
5. Allow to cook for a couple of minutes, then gently shake the pan to loosen the potato.
6. Continue to cook for about 10 minutes on low heat until golden and crisp.
7. Flip over, place a plate on top of the pan and invert it so the cake sits, cooked-side up, on the plate.
8. Add the rest of the butter to the pan and, when hot, slide the potato cake back into the pan the other way up. Cook for another 10 minutes. Place on tray and cool down.
9. **à la minute:** Place the Rösti on a small metal tray, brush with a little soft butter, and re-heat in the oven

Enjoy your Rösti!

Fun Fact

The so-called "Röstigraben" describes the cultural border between the German-speaking part of Switzerland and the French-speaking part of Switzerland.

