

**OVERALL time: 40 mins**

# EVERYTHING SEASONING POTATO ROSTI

Potato rosti is a classic dish that beautifully combines simplicity and flavour. This golden, crispy Swiss-inspired potato pancake is the ultimate comfort food, perfect for breakfast, brunch, or as a versatile side dish. Made with just a handful of ingredients—grated potatoes and our Everthing Seasoning—rosti showcases the humble potato in its most delicious form. Whether you pair it with eggs, smoked salmon, or a dollop of sour cream, this recipe will surely become a family favourite.

Metric

**Number of servings : 4**

## ingredients

### For the rosti's

- 1 kg potatoes
- 15 ml Cape Herb & Spice Everything Seasoning Sprinkle
- 15 ml clarified butter, melted

### For cooking

- 60 ml clarified butter, melted
- 8 ml potato or corn starch, for shaping the rostis

### For serving

- 100 ml sour cream
- 100 ml plain yoghurt
- 2 jammy eggs (6.5 minute boil for large eggs yields the perfect cook)
- Fresh dill fronds
- Cape Herb & Spice Everything Seasoning Sprinkle, to taste

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 20 mins | COOKING TIME: 20 mins**

Peel the potatoes and then grate using the large side of a box grater.

Try to get nice long strands by peeling along the length of each potato.

Place the grated potato in a clean dish cloth in batches and squeeze extremely thoroughly.

Once all excess liquid has been squeezed out place in a large mixing bowl.

Season with clarified butter and Cape Herb & Spice Everything Seasoning Sprinkle.

Mix well.

Sprinkle a little potato starch over a clean work surface.

Use a quarter or third cup measure and scoop out some grated potato.

Press together into a little disc / patty and repeat with the rest of the potato.

Melt some of the clarified butter in a large non-stick pan over medium heat.

You will need to work in batches or use multiple pans.

Place about five rostis in the pan.

Use a spatula to tidy the edges.

Cook for 5 minutes until deep golden and crispy, flip, and cook another 5 minutes until done.

Transfer rostis to a baking tray lined with paper towel to drain and then place on a wire rack.

*You can keep the rostis warm in the oven while you work on the batches.*

### **To serve:**

Combine sour cream and yoghurt.

Slice jammy eggs in half.

Plate rostis and dollop with the sour cream mixture.

Add half an egg and sprinkle generously with dill fronds and Cape Herb & Spice Everything Seasoning Sprinkle.

Serve right away and enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>

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