

**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 and Spice Everything Seasoning**
- 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 and Spice Everything Seasoning**

### 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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