

**OVERALL time: 75 mins**

# GIANT RÖSTI

Get ready to elevate your potato game with a Giant Potato Rösti! This oversized crispy delight is a fun twist on the classic Swiss dish. With its golden-brown crust and fluffy interior, it's perfect for any meal, any time of day. Follow along for a recipe that promises crispy perfection and loads of flavor!

Metric

**Number of servings : 8**

## ingredients

### Main

- 1200 g Potatoes, whole skin on

### For the rösti

- 40 g Wild rocket leaves
- 2 Boiled eggs
- 100 g Peas, cooked

### Toppings

- **Cape Herb and Spice Spicy Chip Shaker**
- 15 ml Sherry vinegar
- Fresh lemon wedges, for serving
- 100 g Feta cheese, crumbled

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 30 mins | COOKING TIME: 45 mins**

Place potatoes in a medium sized pot.

Cover potatoes with cold water and bring to a simmer.

Cook until you can just pierce the potatoes easily, but they are not soft.

Time will vary depending on potato size and varietal.

*(Small red skinned Abby potatoes take 15 minutes.)*

Drain potatoes.

Place on a wire rack in front of a fan and cool completely.

Once cold, peel the potatoes.

Coarsely grate the potatoes using the large holes of a box grater.

Season well with **Cape Herb & Spice Spicy Chip Seasoning**.

Mix lightly with a fork.

In a 26cm non-stick frying pan, melt half of the butter.

When starting to sizzle - add all the potatoes.

Using a spatula, press and form the potato into a thick disc.

Cook until deeply golden brown and crisp on the bottom, about 10 minutes.

Place a flat plate onto the rösti that fits inside the frying pan.

Carefully flip the rösti out of the frying pan onto the plate.

Place a second plate on top and flip to invert the rösti.

Add the remaining half of the butter to the pan.

When the butter begins to sizzle, gently slide the rösti back into the pan.

Use the spatula to fix the shape back into a nice circle.

Cook until deeply golden brown and crisp on the second side, about another 10 minutes.

Slide rösti onto a serving board or plate.

Mix the rocket, feta and peas and dress with the vinegar.

Slice the eggs into quarters and sprinkle lightly with **Cape Herb & Spice Spicy Chip Seasoning**.

Top the rosti with the eggs.

Slice the dressed rosti into wedges.

Squeeze over a little lemon juice, serve and enjoy!

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

<https://capeherb.co.za>

Metric

# ingredients

## Main

- 1200 g Potatoes, whole skin on

## For the rösti

- 40 g Wild rocket leaves
- 2 Boiled eggs
- 100 g Peas, cooked

## Toppings

- **Cape Herb and Spice Spicy Chip Shaker**
- 15 ml Sherry vinegar
- Fresh lemon wedges, for serving
- 100 g Feta cheese, crumbled

**Number of servings : 8**

# THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 30 mins | COOKING TIME: 45 mins**

Place potatoes in a medium sized pot.

Cover potatoes with cold water and bring to a simmer.

Cook until you can just pierce the potatoes easily, but they are not soft.

Time will vary depending on potato size and varietal.

*(Small red skinned Abby potatoes take 15 minutes.)*

Drain potatoes.

Place on a wire rack in front of a fan and cool completely.

Once cold, peel the potatoes.

Coarsely grate the potatoes using the large holes of a box grater.

Season well with **Cape Herb & Spice Spicy Chip Seasoning**.

Mix lightly with a fork.

In a 26cm non-stick frying pan, melt half of the butter.

When starting to sizzle - add all the potatoes.

Using a spatula, press and form the potato into a thick disc.

Cook until deeply golden brown and crisp on the bottom, about 10 minutes.

Place a flat plate onto the rösti that fits inside the frying pan.

Carefully flip the rösti out of the frying pan onto the plate.

Place a second plate on top and flip to invert the rösti.

Add the remaining half of the butter to the pan.

When the butter begins to sizzle, gently slide the rösti back into the pan.

Use the spatula to fix the shape back into a nice circle.

Cook until deeply golden brown and crisp on the second side, about another 10 minutes.

Slide rösti onto a serving board or plate.

Mix the rocket, feta and peas and dress with the vinegar.

Slice the eggs into quarters and sprinkle lightly with **Cape Herb & Spice Spicy Chip Seasoning**.

Top the rosti with the eggs.

Slice the dressed rosti into wedges.

Squeeze over a little lemon juice, serve and enjoy!

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

<https://capeherb.co.za>