



Breakfast rosti, eggs & tomato salsa

Ingredients

Breakfast rosti & eggs

2 large floury potatoes
2-3 tbsp clarified butter or duck fat
2-3 tbsp sunflower oil
1 tbsp chopped dill
3 spring onions (finely chopped)
Sea salt and freshly ground black pepper
100g grated cheddar cheese
4 medium eggs

Tomato salsa

250g cherry tomatoes, chopped
½ red onion finely chopped
½ green pepper finely chopped
Juice of 1 lime
2 tbsp chopped coriander
Salt and pepper to taste
Pinch dried oregano
Pinch ground cumin

Method - Breakfast Rosti

Grate the potatoes coarsely into a clean tea towel. Fold the towel around the potato to form a ball and squeeze to remove as much moisture as possible. Now in a bowl mix together the potato, dill, spring onion. Season the potato with black pepper, then divide into four equal portions.

Heat a large frying pan over a medium heat and add two tablespoons of the clarified butter or duck fat and the sunflower oil.

Place a metal chef's ring or metal pastry cutter inside the frying pan carefully fill with the one portion of grated potato. Using the back of a spoon gently push down to make a compact cake. Remove the ring and repeat with the remaining potato until you have four rösti.

Fry the rösti on a medium heat for 3-4 minutes on both sides, or until golden-brown all over and tender all the way through, adding more oil or fat if required.

Season with salt, then remove from the pan and drain on kitchen paper.

Place onto a roasting tray add cheese and place in the oven at 150C/130C fan/gas 2 to keep warm while you fry the eggs.

Method - Tomato salsa

Prep the ingredients: Roughly chop the tomatoes, green pepper and onions.

Make the salsa: Place all of the ingredients in the bowl of a food processor fitted with the blade. Pulse only a few times, just enough to finely dice the ingredients and not enough to purée. If you don't have a food processor, you can finely dice by hand.

Place in a serving bowl. Add salt and pepper to taste.

Let the salsa sit for an hour (room temperature or chilled) for the flavours to combine.

The salsa will keep refrigerated for up to 5 days.