



MONTHLY RECIPE - MAY 2017

Shibden's Potato Rosti / Hash Brown



Ingredients

4 large waxy red potatoes
100g butter
50g duck fat
Nutmeg
Salt & pepper

Method

Parboil the potatoes with the skins on until soft but not breaking down.

When cooked, take out of the water and leave to cool at room temperature, transfer to a fridge and leave for 2 hours.

With a cheese grater, grate the potatoes into a mixing bowl and mix in the melted butter & duck fat and season with salt & pepper.

Heat a large frying pan and add a little oil, take a hand full of potato mix and lightly fry in the pan for 10 minutes until golden brown, turn over with a large spatula or palette knife and repeat on the other side until cooked.

Serve for breakfast with scramble eggs or light lunch with salad & sour cream.

Enjoy!

Darren Parkinson, Head Chef