

POTATO & CELERIAC ROSTI WITH POACHED EGGS



Easy



15 minutes



Lunch



04 Servings

INGREDIENTS

400g celeriac, peeled
2-3 medium king edward
potatoes, peeled
2tbsp plain flour
rapeseed, olive or vegetable oil
4 eggs
freshly ground black pepper



COOKING STEPS

Coarsely grate the celeriac and potato into a large, clean tea towel and, holding over the sink, squeeze out as much moisture as possible from the mixture. Tip into a bowl and stir through the flour and plenty of seasoning.

Heat a large frying pan and add enough oil to your taste. Form the mix into 8 patties, each about 10cm wide and 1cm thick. Fry in batches, if necessary, for 2-3 minutes or until golden underneath. Flip and fry for another 2-3 minutes until again golden underneath and cooked through. Keep warm in a low oven while you poach the eggs.

Fill a deep frying pan with gently simmering water. Crack the eggs into a small cup, one at a time, then drop gently into the water. Poach for 2-3 minutes or until the whites have just set. Scoop out with a slotted spoon and drain briefly on kitchen paper.

Whisk together the olive oil, mustard and white wine vinegar in a bowl with some seasoning, then tip into the salad leaves and toss well.

Divide the rösti between 4 plates, top each with a poached egg and freshly ground black pepper.

Also goes well with hollandaise sauce.