

Beta Spuds Christmas Recipes

# Christmas Ham and Potato Rosti

8 serves

Beta Spuds potato type: Spudlite



Ingredients:

- 1.5kg bag Spudlite potatoes
- 2 brown onions, thinly sliced
- 3 garlic cloves, finely chopped
- 500g shredded Christmas ham
- 3 tsp cayenne pepper
- 1 bunch flat-leaf parsley, finely chopped
- 2 tbs olive oil
- 80g unsalted butter

Method:

- **Step 1:** Preheat oven to 180°C. Peel and grate the potatoes.
- **Step 2:** Place grated potatoes in a strainer and squeeze out excess liquid. Transfer to a bowl and combine with onion, garlic, ham, cayenne and parsley, reserving a little parsley to garnish. Season potato mix with salt and pepper.
- **Step 3:** Heat the oil and butter in a large ovenproof frypan over medium heat, swirling to coat the base. Spoon the potato mixture over the base of the pan and press down gently to make an even layer.
- **Step 4:** Reduce the heat to medium-low and cook for 20 minutes or until the base is golden and the potato is almost cooked through. Transfer the pan to the oven and bake for 15 minutes or until the top is golden and the potato is cooked and tender. Sprinkle with reserved parsley to serve.

Source: D. Major, W. Mendes, L. Williams, R Jung, J. Simons & K. Whitaker



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