

Oma's Kartoffel Rosti

One of the most simple and enjoyable lunches Oma prepares in a flash is Kartoffel Rosti and salad. We convinced her to make it one more time during our last week in Oehringen, but challenged her to do so in slow motion so Sebastian and I could learn. While slowing Marianne down in the kitchen is no easy task, she is a fabulous teacher and can break down the steps of her tried and true recipes in such a way that even us novices can feel successful. Ready to make your own Rosti?

1. Wash and peel 3.5 pounds potatoes. (Here in the U.S. you will want to use Yukon Gold or Red potatoes.)
2. Shred with a food processor or by hand.
3. Chop one medium onion.
4. Heat enough sunflower or coconut oil to just cover the bottom of two skillets, dividing the onion evenly between them. Add salt & pepper to taste. Cook over medium heat for 2-3 minutes.
5. Add enough water to each so that there is $\frac{1}{2}$ inch in the bottom and divide a cube of veggie bouillon between the two skillets. When the water is boiling add handfuls of the grated potatoes, careful not to pack the skillet, just gently fill it.
6. Place a lid on the skillet, reduce heat to low, and cook



8-10 minutes.

7. Remove the lid and check the underside of your Rosti with a spatula. It should be crispy and the grated

potatoes on the top will have begun to soften. If this is true, use a plate to aide the flipping process, returning the Rosti to the pan, cooked side facing upwards.

8. Cover the Rosti once again for another 4-5 minutes, then remove the lid and cook another 5 minutes until crispy.
9. Serve alongside a hearty green salad for an ideal lunch or supper.

*Serves 4