



Haddock & Potato Rosti

Ingredients

- Potatoes (washed, peeled & grated)
- Haddock (fresh from F4A)
- Parmesan
- Eggs
- Spinach
- Salt
- Pepper
- Onion Powder
- Chives

Method

- 1** Prepare the potatoes by washing, peeling and grating them. Once grated, squeeze out and discard any excess liquid in the potato. The potatoes must be dry. Place in a mixing bowl.
- 2** To the bowl of grated potato, add small pieces (cut/flaked) of uncooked haddock. It doesn't need to be pre-cooked as it will cook sufficiently with the potatoes. Season with pepper, onion powder and chives. Add grated Parmesan. Mix together.

3 In a small pan, melt butter or add oil. Add in the haddock and potato mixture, ensuring the entire pan is covered. Pat down to form a rosti.

4 NB: There are two ways to ensure the rosti is crispy on both sides (as a rosti should be). The first way is to flip the rosti after approximately 10 minutes of cooking, for this to work properly you'll need to ensure you previously used LOTS of butter/oil so that it doesn't stick to the pan. Alternatively, (and perhaps less intimidating) you can prepare the rosti in an oven proof pan. Once it's cooked on the stove top for 10 minutes, pop it into the oven on grill to crisp the top part.

5 Once you are satisfied with the level of rosti crispiness, remove the rosti from the pan and place onto the serving dish of your choice.

6 Top with wilted baby spinach, a delicious poached egg and Parmesan shavings for a perfectly balanced brunch.

Tips: Serve warm and enjoy with a cappuccino or mimosa for Mother's Day! Be cautious when seasoning with salt as haddock and Parmesan add a salty flavour already. The rosti can be made in a larger size and cut into slices for serving larger groups.

