



Giant rosti with smoked salmon

SERVES 6 PREP 40 mins plus cooling COOK 1 hr 35 mins EASY

1 tbsp olive oil
50g unsalted butter
1 onion, halved and finely sliced
3 large garlic cloves, crushed
1.5kg red potatoes
1/2 tbsp sea salt flakes
2 large eggs, beaten

1 Heat the oil and half the butter in a 22cm ovenproof frying pan. Add the onion and a good pinch of salt and fry over a medium-low heat for 15 mins, until golden and sticky. Add the garlic and fry for 2 mins more. Leave to cool a little.

2 Heat the oven to 180C/160C fan/gas 4. Coarsely grate the potatoes using a box grater. Toss in a bowl with the salt and leave for 15 mins to release the moisture from the potatoes. Put the grated potato in a clean tea towel and squeeze out any excess liquid.

3 Tip the potato into a large mixing bowl. Season with 1/2 tsp ground black pepper. Stir through the onion and garlic mixture,

1/2 small bunch of dill, finely chopped, plus extra to garnish
150ml soured cream
1 lemon, zested
150g smoked salmon
1 tbsp capers, drained

the eggs and dill. Wipe the onion pan clean, then brush with a little of the remaining butter. Pack the potatoes into the pan, brush with the remaining butter and cook in the oven for 1 hr-1 hr 20 mins, or until golden brown and crispy on the outside but tender in the middle.

4 Mix together the soured cream, lemon zest and a pinch of salt. Top the rosti with the smoked salmon, lemon soured cream and capers, then garnish with the extra dill to serve.

GOOD TO KNOW vit c • fibre • gluten free

PER SERVING 432 kcals • fat 18g • saturates 9g •

carbs 50g • sugars 5g • fibre 6g • protein 15g • salt 1g

Chef secrets

'An indulgent brunch at the weekend doesn't have to mean multiple pans and piles of washing-up. Try this New York deli-inspired one-pan rosti topped with soured cream and smoked salmon – perfect for sharing with friends.'

Esther Clark, deputy food editor

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Samuel Groves
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