

# Rösti mit frischem Coriander

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**Typ:** Gemüse

**Quelle:** Good Housekeeping Nov 94

**Bemerkungen:**

**Zutaten:** 100 cals per rosti

1.4kg (3lb) baking potatoes  
225g (8oz) large onion  
40g (1 ½ oz) butter  
15ml (1 level tbsp) chopped fresh coriander  
salt and pepper

**Rezept:**

1 Bake potatoes at 200°C (400°F) mark 6 for 40min until slightly softened but not cooked through.

2 Peel and finely chop the onion. Heat the butter in a pan and saute the onion until soft, about 5-7min.

3 Leave potatoes in the skins until cool, then peel and grate coarsely. Gently stir into the onion with the coriander. Season well.

4 Grease a baking sheet. Divide the mixture into rough mounds and place on baking sheet.

5 Bake at 200°C (400°F) mark 6 for 40min or until crisp and golden.

To freeze: Open-freeze at the end of step 4 and cover.  
To use: Cook from frozen at 200°C (400°F) mark 6 for 45min.