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**Typ:** Gemüse

**Quelle:** Mary Berry: Cooks the Perfect, 216

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**Bemerkungen:** I have added caramelized onions to bring extra flavour to a classic Swiss rösti. Serve it as a potato side dish, or put a fried egg and some crisp bacon on top for an indulgent, informal supper.

Teflon-Pfanne, max Stufe 6, eher weniger, aber 30+20 min.

**Zutaten** 4 tbsp olive oil  
2 medium onions, halved lengthways and thinly sliced lengthways  
1.35 kg smooth potatoes, such as Desiree, peeled  
salt and freshly ground black pepper  
25 g butter, plus a knob, about 15 g

**Rezept:** 1. Heat 2 tablespoons of the oil in the frying pan. Add the onions and fry over a medium heat for 15-20 minutes, stirring only occasionally, until golden, softened, and reduced down. Set aside.

2. Coarsely grate the potatoes. Put half of them in a clean tea towel and squeeze out the excess water (see below, Crispy outside, soft centre, steps 1 and 2). Tip into a large bowl. Repeat with the remaining potatoes. Stir in the onion, forking it through to combine. Season with salt and pepper.

3. Heat another tablespoon of oil in the same pan with the 25 g of butter. Once the butter has melted, tip in the potatoes and onions. Spread them out and flatten with a fish slice. Dot knobs of the remaining 15 g of butter over the top. Fry over a medium heat for 18-20 minutes or until the base is golden and crisp. (See below, Crispy outside, soft centre, step 3.)

4. Put a large plate over the top of the pan and carefully invert the rösti onto it. Pour the last tablespoon of oil into the pan and when hot slide the rösti back into the pan. Tuck the edges under using a small, round-bladed knife, then cook for 10 minutes until the other side is golden and the potatoes are cooked.

5. Remove the rösti from the heat and leave to rest for 2 minutes, then slide it onto a large board or plate and cut into 8 wedges.

#### KEYS TO PERFECTION

1. After peeling the potatoes, grate them on the coarse side of a box grater. If you use one of the finer sides of the grater, too much starch will be released from the potatoes, which will spoil their flavour.

2. Put half the grated potatoes in a clean tea towel, tighten it up like a pouch, and squeeze well to get as much excess moisture out as you can. This will ensure the potatoes are not wet and the rösti will not be soggy.

3. When frying, reduce the heat slightly if you think the potatoes are browning too quickly. You don't want them to burn before they're cooked through. The total frying time for the rösti is about 30 minutes.