



Pomme Rösti

SOURCE CHEFSTEPS.COM | SERVINGS 6 PORTIONS

TOTAL 90MIN

660 g Yukon Gold potatoes

125 g Butter, unsalted

7 g Salt, kosher

150 g Crème fraîche

10 g Chives

Salt, Maldon flake, as needed

Black pepper, coarse ground, as needed

1 Preheat oven to 90°C. (Use convection if available.)

2 Clean and peel potatoes. Shave potatoes lengthwise on a mandoline (approximately 1mm thick). Stack slices in several small piles.

3 Cut the stacked slices into shreds (approximately 1mm wide). Plunge shredded potato into cold water and rinse away excess starch.

4 Drain potato shreds. Blot away excess water with paper towels.

5 Melt butter while potatoes are drying.

6 Combine dried potato shreds with butter and salt. Note: If not preparing promptly, add the salt shortly before cooking to avoid drawing water to the surface of the potatoes.

7 Heat a large (25 cm) nonstick frying pan over medium-high heat. Add prepared potatoes to the hot pan. Press the potato shreds flat so that they cover the bottom of the pan. Cook for about 5 minutes, or until the bottom surface becomes golden and crisp.

8 Move the pan into an oven to finish baking at 190°C (use convection if available) for 10–15 minutes.

9 Remove the pan from the oven, and then carefully flip the rösti over. Bake for another 15 minutes.

10 NOTE: The baking time will be slightly longer without convection. When the top of the rösti begins to turn lightly golden, it's time to flip the potatoes. The finished pomme rösti should be golden brown on both sides.

11 An optional step is to remove the pomme rösti from the pan and place on a baking rack set over a baking sheet. Return this assembly to the oven and bake for another 5 minutes. This will ensure the surface becomes very crisp.

12 After baking the pomme rösti, let it rest for 5 minutes. As the surface cools, it will become crisper. Cut the pomme rösti into six equal wedges.

13 Season with Maldon salt and pepper to taste. Garnish with a dollop of crème fraîche. Sprinkle chives over the finished potato rösti.