

# ALL ROUNDERS™

Rosti

**BHANA**  
FAMILY  
**FARMS™**



**NZ**  
GROWN

1 kg All Rounders potatoes  
2 cloves garlic  
1 egg  
2 tablespoons flour  
½ teaspoon salt  
Freshly ground black pepper  
Oil for cooking

**Topping:**

½ red onion, thinly sliced  
1 avocado, peeled, stone removed,  
roughly diced  
2 tomatoes, roughly chopped  
2 tablespoons chopped parsley  
Juice of 1 lime  
Lime wedges

- 1** Peel, wash then grate the potatoes. Place grated potatoes into a clean dry tea towel, bring the corners together then squeeze out the liquid. Place the grated potato into a large bowl.
- 2** Crush the garlic and add to the grated potato. Add in the egg, flour, salt and pepper and mix everything well.
- 3** Heat a large non-stick pan over a medium heat and add about 3 tablespoons oil. Add large spoons of the mixture to the pan and pat into small pancakes. Cook for 3 to 4 minutes on each side, until they are golden brown and cooked through. When the rosti are cooked, drain on paper towels. Repeat with the remaining mixture.
- 4** Serve topped with the sliced onion, avocado and tomatoes and a sprinkle of chopped parsley. Squeeze over the lime juice and serve with extra lime wedges.

**BHANA**  
FAMILY  
**FARMS™**

**PUKEKOHE GROWN SINCE 1957**