



Potato Rosti Florentine

<https://www.mainland.co.nz/recipe/potato-rosti-florentine.html>



Prep Time
15 mins

COOKING Time
15 mins

SERVES
6

With crispy potato rosti, Egmont Cheese, spinach and poached eggs, this is a go-to recipe for when a more substantial breakfast or lunch is needed. A café-style recipe to enjoy at home.

Ingredients

- 700g potatoes, grated
- 1 egg, lightly beaten
- 50g plain flour
- ½ cup Mainland Parmesan Grated Cheese
- 2 tbsp chopped flat leaf parsley
- 40g Mainland Natural Butter
- 150g sliced Mainland Egmont Cheese
- 1 clove garlic, crushed
- 1 bunch of asparagus
- 6 poached eggs
- Salt and freshly ground black pepper, to taste

Method

1. Combine potato, egg, flour, Parmesan Grated Cheese, parsley and seasonings. Form mixture into 6 patties.
2. Melt butter in a non-stick fry pan and cook patties until crisp and golden on each side.
3. Top each rosti with a slice of Mainland Egmont Cheese. Cover with a lid and cook until the cheese begins to melt.
4. Place rosti onto warm serving plates.
5. Add garlic and spinach to fry pan and cook for 30 seconds until spinach is wilted. Season to taste.
6. To serve, top each rosti with a couple of asparagus spears and a poached egg, then season with black pepper.